Job Description
Catering Assistant

Key Duties
- To assist in the preparation & serving of food and drinks in a busy catering environment
- Respond directly to customers, delivering to our high level of customer service
- Operating the dishwasher & recycling of waste maintaining high standards of cleanliness
- Operating the till
- Ensure displays of food and drink are attractive and well stocked
- To maintain high standards of cleanliness of all areas within the restaurant & kitchen
- Ensure tables are cleared quickly and available to waiting customers
- Prioritise workload to ensure timely delivery of service and efficient operation within the kitchen

The key duties list is not exhaustive we require you to be flexible and carry out tasks according to the requirements of the company

Requirements
- Experience of working in a similar role is preferred
- We require you to work most bank holidays and weekends on a rota basis
- Good customer skills and the ability to deal with the public
- Able to communicate with colleagues, management and the public
- Well presented. High standards of personal and working hygiene within the allocated areas as required by the Food Hygiene Regulations

Working with
- You will be part of a hard working team so we require you to be able to work closely with others
- Report to the Catering Manager.

Rewards and Benefits
- Hourly rate in excess of minimum wage and will be reviewed based on performance
- Holiday Entitlement
- Staff Discounts
- Part uniform will be provided
- Training will be assessed and delivered as required.