

TRINITY COLLEGE

JOB DESCRIPTION

JOB TITLE:	KITCHEN ASSISTANT
RESPONSIBLE TO:	HEAD CHEF / SECOND CHEF / THIRD CHEF
LIAISE WITH:	PASTRY CHEF / CHEF DE PARTIES / DINING HALL SUPERVISORS
Qualification:	CIEH level 2 award in supervising food safety in catering Allergen training - Refreshed Annually

OUTLINE OF RESPONSIBILITIES:

Assist in the preparation of all meals to the correct standards set by the Head Chef, Second Chef or Third Chef

DUTIES:

- Compliance with Health and Safety and Environmental Health Regulations at all times in conjunction with the College Codes of Practice.
- Responsible for the preparation, cooking, taste and final presentation of breakfast.
- Responsible for the preparation and cooking for the vegetables, farinaceous products and potato products to a high standard for presentation at lunch time service.
- To liaise and work harmoniously with the Hall Steward and Front-of-House staff.
- To assist in other tasks identified from time to time by the Head Chef, Second Chef or Third Chef.
- To be polite and courteous when serving and dealing with staff, fellows, students and clients.
- To undertake any further training as required by this College.