



Kitchen Assistant

Job Description and
Person Specification



FARMS FOR
CITY CHILDREN

Job Description – Kitchen Assistant



Summary

This is a hands-on role supporting the efficient running of a busy kitchen, responsible for preparing food and supporting cooking sessions, for groups of beneficiary children at Wick Court.

The Kitchen Assistant plays an important role within our farm to fork offer, and alongside the Kitchen Manager will prepare meals for up to 40 guests a week. The role is Monday to Friday and does not include shifts later than 6pm.

As part of the wider operations team, the Kitchen Assistant will also support outdoor cooking, harvesting from our kitchen gardens and creating menus from the seasonal produce. If the candidate has an interest there may also be the opportunity to work with our farm team in caring for horses, pigs, poultry and cattle and supporting sessions of play and craft with our young visitors.

The successful post-holder will have experience preparing and serving healthy and delicious food and have a passion for local and sustainable produce. They will be understanding of children's tastes and needs.

Responsibilities and Accountability

- Support the Kitchen Manager in preparing and cooking a high quality, nutritionally balanced, varied and healthy menu of homemade meals for all visitors and staff
- Ensure that all food standard requirements, food storage, record keeping and the highest health and safety and hygiene standards are maintained at all times in the kitchen, including taking responsibility for the management of this when the Kitchen Manager is not on duty
- These duties are not exhaustive, and you will be required to undertake other duties outside of this job description as required, as directed by the management team

Person Specification – Kitchen Assistant

Essential

- Experience of working in a kitchen environment
- Willingness to be trained in all aspects of food hygiene, safety and management and cooking
- A friendly and supportive colleague who fosters collaborative relationships across the charity and seeks opportunities to share knowledge and learn from others
- Self-driven, with the ability to plan, prioritise, manage time effectively and work as part of a team
- Calm under pressure

Desirable

- Level 2 training in Food Hygiene
- Certified training in catering or a related discipline
- Knowledge of local and seasonal produce and factors impacting food supply