



**Thomas's**  
BATTERSEA

# General Catering Assistant

For further details go to the  
Thomas's London Day Schools website:

<https://www.thomas-s.co.uk/join-our-team/> or  
e-mail [recruitment@thomas-s.co.uk](mailto:recruitment@thomas-s.co.uk)

[www.thomas-s.co.uk](http://www.thomas-s.co.uk)



# Thomas's Battersea General Catering Assistant

We are seeking a hard working member of staff who has the ability to work within a team to deliver high quality lunches and special functions to 600+ at one of London's top co-educational preparatory schools in Battersea.

The hours of work are 10.30am until 2.30pm Monday to Friday (20 hours per week term time).

This is a genuine opportunity for a lively, dedicated individual with a good sense of humour and passion for working in a busy kitchen.

Please be aware that this job does entail some heavy lifting and cleaning.

Relevant experience would be an advantage but is not essential.

Competitive salary and conditions are offered. Full uniform and training will be provided.

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**Closing date : 21st May 2021**

*We are committed to safeguarding the welfare of children and young people and expect all staff to share this commitment and work in accordance with our child protection policies and procedures. All posts are subject to an enhanced DBS check.*

# Job Description for General Catering Assistant

Reporting to: Chef Manager

Hours of Work: 10.30am to 2.30pm – Monday to Friday (20hrs)

## Key areas of responsibility:

- To assist with any duties which require immediate attention as instructed by the Chef Manager. (i.e. cutting the bread, putting cold desserts out etc.)
- Set up the tables, benches, cups, jugs of water, etc. in the general dining areas. Ensure that the food is fully garnished with the relevant serving spoons or tongs.
- Assist children with the service of food in a polite and courteous manner ensuring that all areas are kept clean and tidy.
- Remove all food debris and wipe down at all times.
- Tidy the tables, wipe down and restock jugs of water.
- At the end of lunchtime.
  - Clear down the tables carefully and remove all the dirty crockery to the plate wash.
  - Clean down the cold counter/hot counter and clear away station ensuring that they are sanitized and all food debris removed.
  - Assist with the sweeping and mopping of general dining area floors.
- Assist in the kitchen with the clearing away of all crockery/cutlery ensuring that they are put away clean, dry and restacked correctly.