

Message from the Director of Estates and Facilities Management

Dear Colleague,

Loughborough University is a fantastic place to work and study. There is a real pride in the University that touches everyone associated with it. We want to attract and retain the best people to work in our Maintenance and Engineering team at Loughborough University and believe that we offer an attractive total reward package that includes: generous index linked pension, generous holiday allowance, access to sporting facilities and gym membership at staff rates and many other benefits. We hope that you will apply and look forward to meeting you

Throughout our history we have built upon our distinctive characteristics and enhanced our strengths. Our origins in 1909, as one of the UK's foremost technical institutes focused on meeting society's needs, set in train an ethos that is still evident at Loughborough today.

Our campus in the heart of Leicestershire – one of the largest in the UK, spanning 440 acres – provides a supportive and enriching environment with first-rate facilities for both staff and students. Loughborough is the largest single site University campus in the UK at 440 acres; it is located close to a market town and is only minutes away from the motorway network. The Estate is in a sylvan setting, with a huge variety of academic, residential, commercial and sports facilities and is 362,000 sq. m in total. There are 154 buildings as well as a further 85 acres that is currently agricultural land adjoining campus that has planning permission for the further development of the Loughborough University Science and Enterprise Park (LUSEP) and is part of an Enterprise Zone. Our Facilities have been voted the best in the UK for the last five years in the Time Higher Student Satisfaction survey and voted the best in the WhatUni 2018 and 2019 awards.

Graham Howard

Department of Estates & Facilities Management

Job Title: Kitchen Assistant

Job Ref: REQ210969

General Details	
Job Title:	Kitchen Assistant
Professional Service:	Catering
Location	Loughborough University
Tenure:	Open ended – term time (32 weeks) and 52 weeks
Hours/FTE	Part-time
Grade/Salary	Operational Services Grade 1 - £9.01 per hour
Holiday	34 days inclusive of 8 Bank holidays and 6 University closure days
Pension	Automatic enrolment into the Local Government Pension Scheme with an employer's contribution of 21%
Starting date:	Asap

Job Purpose
Assist in the preparation and service of food the cleaning and the cleaning of all catering and catering related equipment and areas.

Management & Supervision	
Reporting to:	Head Chef/Sous Chef during kitchen preparation, Dining Hall Manager/Assistant Manager during food service

Responsibilities
<p>General Duties</p> <ul style="list-style-type: none">• Assist in basic food preparation• Assist in general kitchen duties including the handling and storage of deliveries, ensuring full stock rotation• Undertake general cleaning duties of equipment, kitchen/storage and service areas• Assist in food service following customer practice• Participate in the removal of food from the hot plate ensuring correct disposal is adhered to• Follow environmental practices in relation to waste recycling <p>Health, Safety and Hygiene</p> <ul style="list-style-type: none">• Demonstrate understanding of Food Safety to include cleaning and food storage and personal hygiene• Demonstrate understanding of food allergens and intolerances, and their controls• The safe use of all chemicals in compliance with the COSHH regulations• All staff have a statutory responsibility to take reasonable care of themselves, others and the environment and to prevent harm by their acts or omissions. All staff are therefore required to adhere to the University's Health, Safety and Environmental Policy & Procedures <p>Legislation</p> <ul style="list-style-type: none">• All food handlers are bound by the following legislation:<ul style="list-style-type: none">○ Food Law code of Practice (England) 2008

- Food Hygiene (England) Regulations 2006
- The Food Safety & Hygiene (England) Regulations 2013

Customer Service

- Able to communicate with customers and understand and meet their requests
- Demonstrate understanding of the menu and food options
- Adhere to correct portion controls
- Follow Food Service Standards

Training

- Attend any relevant training courses, continue own personal development

Points to Note

The purpose of this job description is to indicate the general level of duties and responsibility of the post. The detailed duties may vary from time to time without changing the general character or level of responsibility entailed.

Professional Development

Loughborough University supports the professional development of colleagues and encourages continuous professional development to ensure professional skills and knowledge are maintained.

Conditions of Service

The appointment will be subject to the University's normal Terms and Conditions of Employment for Academic and Related staff/Operational and Administrative staff, details of which can be found [here](#).

The University is committed to enabling staff to maintain a healthy work-home balance and has a number of family-friendly policies which are available at <http://www.lboro.ac.uk/services/hr/a-z/family-leave-policy-and-procedure---page.html>.

We also offer an on-campus nursery with subsidised places, subsidised places at local holiday clubs and a childcare voucher scheme (further details are available at: <http://www.lboro.ac.uk/services/hr/a-z/childcare-information---page.html>)

In addition, the University is supportive, where operational needs allow, of flexible working arrangements.

We also strive to create a culture that supports equality and celebrates diversity throughout the campus. The University holds a Bronze Athena SWAN award which recognises the importance of support for women at all stages of their academic career. For further information on Athena SWAN see <http://www.lboro.ac.uk/services/hr/athena-swan/>

Special Conditions

All staff have a statutory responsibility to take reasonable care of themselves, others and the environment and to prevent harm by their acts or omissions. All staff are therefore required to adhere to the University's Health, Safety and Environmental Policy & Procedures.

All staff should hold a duty and commitment to observing the University's Equality & Diversity policy and procedures at all times. Duties must be carried out in accordance with relevant Equality & Diversity legislation and University policies/procedures.

Successful completion of probation will be dependent on attendance at the University's mandatory courses which include Respecting Diversity and, where appropriate, Recruitment and Selection.

As part of the University's ongoing commitment to redeployment, please note that this vacancy may be withdrawn at any stage of the recruitment process if a suitable redeployee is identified.

Organisational Responsibility

The role holder will report directly to the Head Chef

Person Specification

Your application will be reviewed against the essential and desirable criteria listed below. Applicants are strongly advised to explicitly state and evidence how they meet each of the essential (and desirable) criteria in their application. Stages of assessment are as follows:

- 1 – Application
- 2 – Test/Assessment Centre/Presentation
- 3 – Interview

Essential Criteria		
Area	Criteria	Stage
Skills and abilities	Ability to carry out all duties and responsibilities of this post, including basic food preparation, general kitchen cleaning duties, handling and storage of deliveries	1,3
	Ability to work as part of a team and to collaborate with others	1,3
	Oral communication with customers in the food service areas when required	3
	Ability to communicate with colleagues, managers and customers as required	1,3
Training	Ability to follow correct and safe working practices in line with Health & Safety legislation	3
	A willingness to undertake further training as appropriate and to adopt new procedures as and when required	3
Other	Commitment to observing the University's Equal Opportunities policy at all times	3

Desirable Criteria		
Area	Criteria	Stage
Experience	Experience of basic food preparation, and general cleaning duties within large kitchen areas	1,3
	Experience of working within a customer facing environment	1, 3
Qualifications	Basic Food Hygiene Certificate	1,3
	Customer Service qualification	1,3

Closing date for applications: 10 October 2021.