

NORBAR TORQUE TOOLS LTD

JOB DESCRIPTION

| JOB TITLE: | COOK / CATERING ASSISTANT |
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RESPONSIBLE TO: HR MANAGER

OVERALL PURPOSE OF THE JOB:

To prepare and cook a variety of hot and cold meals and snacks, on a daily basis for the staff restaurant to the highest standards providing value for money.

PRINCIPAL ACCOUNTABILITIES:

- 1. Prepare and cook hot meals, snacks, salads, etc. for employees and visitors.
- 2. To liaise with local suppliers regarding the provision of meats, vegetables, salads and grocery items and breads.
- 3. Maintain daily accounts, recording purchases ensuring that invoices are passed for payment.
- 4. Ensure that the highest standards of cleanliness and hygiene are maintained in the eating areas and canteen, following guidelines/good hygiene standards and legal requirements.
- 5. Prepare meals/snacks for ad hoc occasions e.g. Christmas/Seminars.
- 6. To actively take an interest in changes in catering methods and ideas, implementing changes as necessary.
- 7. To encourage employees to use the canteen facilities by offering variation, choice and value for money.
- 8. Supervise and train young people on work experience placements.
- 9. Any other duties as required by Cell Leader or HR Manager.