

Environmental Services Neighbourhood Services and Streetscene – School Catering						
Post Title	Breakfast Club Supervisor - Food					
Post Number	TEMP	Grade	Scale 2			
Base	Ebbw Vale RC Primary	Hours of Work	5 Hours per week/ 38 weeks			
Car User Allowance	None	Disclosure	Enhanced			
Contact	Mrs A Meredith	Updated	06.10.14			
	Tel 01495 355653	Opualed	00.10.14			

Principal Job Purpose

Responsible to: Team Leader – Catering and Cleaning Services

Responsible for: Organising and supervising the Breakfast Club Meals in primary education

Principal Accountabilities

- 1. To work under the supervision of the Team Leader- Catering and Cleaning Services and to assist and carry out any instructions given in the preparation, cooking and serving of breakfast, clearing away, washing up and cleaning processes observing all food hygiene and health and safety regulations.
- 2. To ensure food supplies are available and to ensure correct stock control.
- 3. To prepare and serve appetising breakfasts, within cost limits, and to comply with predetermined specifications.
- 4. To comply with all relevant Blaenau Gwent Catering policies, paying particular attention to hygiene and safety, which are outlined in the various operational handbooks

- 5. To keep full and accurate entries and records in all books/forms in accordance with administrative procedures laid down by the Contracts Manager, to make relevant returns to the Administration Office.
- 6. To ensure correct completion of timesheets all staff must sign in and out for work in the Cooks Daily Log Book. Timesheets will be completed as required and passed to the Catering Administration Unit for processing.
- 7. Due to the nature of Breakfast Club the timing of annual leave is subject to special arrangements for employees: you are required to take leave during periods of school closure only and not during term time.
- 8. To comply with Hygiene and Health and Safety procedures.
- 9. To undertake any training considered necessary for the post..
- 10. To observe any requirements outlined by Blaenau Gwent Caterings quality procedures.
- 11. To observe Health and Safety regulations.
- 12. To comply with the relevant sections of the Authority's policy statement on Health, Safety and Welfare at Work.
- 13. To adhere to the principles of the Corporate Equality Policy and ensure commitment to antidiscriminatory practice.



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1. Qualifications	s & experience	Essential / Desirable	App. Form	Interview	Other (please specify)		Probationary Period	
Qualifications/relevant								
Experience Food Safety Leve	el Two	Essential						
Other experience		Losentia	v					
Previous experie field		Desirable						
Knowledge/Skil	ls							
Knowledge of Kit and Health and S	tchen Hygiene Safety Procedures	Desirable						
2. Special Requ	irements					Essen √	tial	Desirable
		5				N		
All competencies are regarded as essential, although it is recognised that some may be achieved over a period of time. All employees are expected to continually develop their competencies in line with the appropriate framework. In addition to those assessed as part of the recruitment process, competencies will be assessed during the probationary period and afterwards through the Authority's performance coaching scheme.			Assessment Method					
Торіс	Competer	ncies	App. Form	Intervie w	Other e.g. presentation, discussion group, simulation, etc (please specify)			Period/ rformance
Delivering the service	Plans ahead, orga in advance	anises work						~
	Involves line manager/colleagu and meeting targe	ets			✓		✓	
	necessary							✓
	Sees tasks throug completion whene possible	ever	√ Desirable					\checkmark
	Seeks help if work becomes unmana	geable						✓
	Uses initiative to r that arise that imp others							✓

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Topic	Competencies	App. Form	Interview	Other e.g. presentation, discussion group, simulation, etc (please specify)	Probationary Period/ Performance Coaching
Improvement & Change	Is prepared to try new things & feed back results				\checkmark
	Understands that changes are needed if things are to be improved				✓
	Finds new and creative ways of doing things better				\checkmark
	Actively seeks to develop own skills and knowledge				\checkmark
	Learns from mistakes & welcomes constructive feedback				✓

		Assessment Method			
Topic	Competencies	App. Form	Interview	Other e.g. presentation, discussion group, simulation, etc (please specify)	Probationary Period/ Performance Coaching
Providing Excellent Customer	Recognises the importance of high standards of customer service	✓ Essential			\checkmark
Service	Is committed to providing an excellent service to all the citizens of Blaenau Gwent	✓ Essential			\checkmark
	Understands the links between own professionalism and the possible impact on the Authority's image				~
	Has a professional attitude that sets an example to colleagues				\checkmark
	Takes pride in own work and that of colleagues				✓
	Is respectful, courteous and helpful at all times	 ✓ Essential 			\checkmark

		Assessment Method			
Topic	Competencies	App. Form	Interview	Other e.g. presentation, discussion group, simulation, etc (please specify)	Probationary Period/ Performance Coaching
Team Working	Reacts constructively to others' suggestions and requests				\checkmark
	Recognises potential value of others' opinions and actively seeks their contributions				~
	Asks for help when necessary				\checkmark
	Actively seeks to help others				✓
	Is aware of the impact of own behaviour on others				✓

		Assessment Method			
Торіс	Competencies	App. Form	Interview	Other e.g. presentation, discussion group, simulation, etc (please specify)	Probationary Period/ Performance Coaching
Communicating	Adapts content and style to help others understand				\checkmark
	Makes sure that people are regularly informed				\checkmark
	Uses appropriate language, gestures and tone when talking with others				\checkmark
	Checks others have understood & seeks advice when necessary				\checkmark
	Actively seeks to improve all forms of communication with others				\checkmark
	Communicates professionally by using formal channels appropriate to the situation				✓