



## VERULAM HEALTHCARE LTD

### JOB DESCRIPTIONS

**Job Title:** KITCHEN ASSISTANT  
**Responsible To:** CHEF/General Manager

---

#### General Routine and Duties

1. Prepare vegetables for the day in consultation with cook
2. Assist with any washing up and put away pots/pans in sink
3. Collect resident's breakfast trays from rooms and assist servery assistant with putting through dishwasher.
4. Work with other kitchen assistants to give coffee's to residents in rooms and lounges
5. Make sandwiches/salads requested by cook
6. Wipe down all surfaces in kitchen thoroughly using bacterial spray cleaner
7. Ensure that all kitchen cupboards drawers and storage area's are clean and tidy
8. Any other duties as and when requested by chef.
10. Leave sinks, including underneath the shelves clean and tidy at end of shift
11. Be a productive team member, ensuring the smooth running of the kitchen/servery
12. Be prepared to learn new skill and practices as and when they are introduced.

The above are part of a various tasks that need to be carried out Daily – they will be allocated by the Chef on a daily basis

Signed:-.....

Date:-.....