



leisure



Role Profile

Post Title: Permanent Recreation Assistant I (Café)

Rate of Pay: £12.00/hour

Responsible to: Catering Manager

Hours: 37 hours per week

Location: The Portal, Irvine

Role Summary:

Job Purpose: To undertake a variety of tasks which may include the cleaning of designated areas and assisting in the provision of a quality catering service. Also be responsible for ensuring they are prepared for customers before and during Café opening hours and maintaining the Cafe to the required standards of cleanliness and safety.

Undertake any other reasonably required duties as instructed by Management or someone acting on their behalf, in addition to the role specific tasks & responsibilities detailed below.

Role Specific Tasks & Responsibilities:

Catering environment duties will include:

- Opening and closing the cafe
- Preparing and serving food and beverages whilst operating within Food Safety and Nutrition guidelines
- General catering and specific cleaning duties
- Cash handling/till operation.

Must Have: A current Food Hygiene Certificate

A Better Life

KA Leisure is a trading name of North Ayrshire Leisure Limited

North Ayrshire Leisure Limited is a Company Limited by Guarantee No.202978 and a recognised Scottish Charity No.SC029780.
Registered Office: 22 Quarry Road, Irvine KA12 0TH; Tel: 01294 315120; Fax: 01294 315140; email: info@kaleisure.com;
www.kaleisure.com



ESSENTIAL/DESIRABLE CRITERIA

	Essential	Desirable	Evidence
Education and Qualifications	<ul style="list-style-type: none"> Food Hygiene Certificate or equivalent 	<ul style="list-style-type: none"> Elementary/ Intermediate REHIS, or equivalent Elementary Food and Health or equivalent 	<ul style="list-style-type: none"> Application Form Interview
Experience	<ul style="list-style-type: none"> Previous experience of working in a café/food outlet Dealing with and providing excellent customer service 		<ul style="list-style-type: none"> Application Form Interview References
Specialist Knowledge	<ul style="list-style-type: none"> Food hygiene, safety, and risks 	<ul style="list-style-type: none"> HACCP (Food safety) Nutrition knowledge Health and Safety knowledge 	<ul style="list-style-type: none"> Application Form Interview Pre/post interview checks
Skills and Abilities	<ul style="list-style-type: none"> Ability to work on own initiative Ability to work to deadlines 	<ul style="list-style-type: none"> Customer Care experience Manual Handling awareness 	<ul style="list-style-type: none"> Application Form Interview References
Other	<ul style="list-style-type: none"> Able to undertake any required training You are required to join the PVG scheme for this role 		<ul style="list-style-type: none"> Application Form Interview Pre/post interview checks