



STRIDE
Social Enterprise in Action
Training and Trading for Community Benefit

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Job Description	
Post Title	Catering Apprenticeship – 9 (Fixed Term) Month Apprenticeship–NVQ Level 2 in Food Production & Cooking
<p>The successful candidates will work as part of the catering team to provide the staff, learners and visitors with a variety of hot and cold meals, drinks and snacks throughout the day.</p> <p>Responsibilities of the catering apprentice will include maintaining a safe and secure working environment, upholding high standards of food hygiene when storing, preparing and handling food as well as providing a welcoming and efficient service for customers.</p> <p>Duties will include the preparation and production of a variety of basic meat, fish, vegetable, poultry and pasta dishes as well as hot and cold sandwiches, cakes, sponges and scones.</p> <p>The catering apprentice will also be expected to provide a counter service, promote new menu ideas, take payments and provide excellent customer service.</p> <p>Key Responsibilities</p> <ul style="list-style-type: none">• To adhere at all times to Stride Health & Safety procedures.• Keep accurate training records/diary of work-based evidence.• Attend NVQ /theory sessions and Functional Skills classroom and workshop.• Be punctual and maintain excellent attendance record.• To follow instructions from supervisor / assessor and other training staff at all times.• To learn all aspects of catering and hospitality, to assist with the food preparation and service ensuring that efficient and economic use is made of all resources and the highest standards of hygiene and food safety are maintained.• Maintaining standards of cleanliness, safety and hygiene of the premises and equipment and operate with the guidelines of the Health and Safety and Hygiene Regulations.	
Additional Detail	
<p>As a Catering Apprentice you must be keen and willing to learn, reliable, punctual, polite & presentable, be able to work on own initiative and as part of a team, must be enthusiastic. Take into mind that a kitchen environment can be a very busy & hot environment.</p>	