

JOB DESCRIPTION – KITCHEN ASSISTANT

TITLE:	Kitchen Assistant	
REPORTS TO:	Head Chef	
SALARY:	National Living Wage	
HOURS:	32 hours per week, including weekends and bank holidays	
SUPERVISION/LINE MANAGEMENT OF:	N/A	
PRIMARY ROLE:	To provide a welcoming, friendly, and high-quality catering service to customers at Occombe Farm, supporting the delivery of our freshly prepared menu in a busy kitchen known for its exceptional breakfasts.	
MAIN RESPONSIBILITIES:	 Assist chefs with all aspects of cooking and food preparation, particularly during busy breakfast and lunch service. Support the catering team to ensure a smooth, efficient kitchen operation. Cook and assemble menu items to a high standard under the supervision of the Head Chef. Ensure food preparation and cooking stations are kept clean, organised, and meet hygiene standards at all times. Support pot washing and general kitchen cleanliness. Assist with maintaining food safety standards, including allergen controls, equipment safety, and daily checks. Help monitor stock levels and communicate inventory needs to chefs. Support the Head Chef and wider team in other duties as required 	
OTHER:	• The role involves some manual handling, use of kitchen equipment, and working in a busy, sometimes noisy environment.	

Registered Charity No: 1077561 Company Reg No: 03757410 Vat Reg No: 945 6807 85

Head Office: Occombe Farm, Preston Down Road, Paignton, Devon, TQ3 1RN. t: 01803 520 022 e: info@countryside-trust.org.uk www.countryside-trust.org.uk Torbay Coast & Countryside Trust is a local independent conservation charity that cares for over 1,700 acres of Torbay's most beautiful natural spaces including Occombe Farm, Cockington Country Park, Berry Head National Nature Reserve and a host of tranquil bluebell woods, flower-rich meadows, traditional farmland and stunning coastal cliffs and pathways.

TORBAY COAST AND COUNTRYSIDE TRUST

Person Specification KITCHEN ASSISTANT

	ESSENTIAL	DESIRABLE
QUALIFICATIONS	N/A	 NVQ in Food Preparation, Catering or Customer Service, Food Hygiene or H&S Training
EXPERIENCE	 Previous experience working in a professional kitchen, café, or catering setting. 	
KNOWLEDGE	Basic food preparation and health & safety awareness	Food hygieneAllergenCOSHH
SKILLS	 Strong cooking and prep skills Excellent attention to detail Good organisational and communication skills Ability to work quickly and calmly under pressure Effective team player Numerate 	
DISPOSITION	Friendly, hard-working and flexible approach to tasks. Passionate about good food and great service. Willing to learn and committed to high standards. You will act as a positive ambassador for Occombe Farm.	

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