**JOB SPECIFICATION**

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| **MYERSCOUGH AND PROUD**  |
| At Myerscough College and University Centre we have a nationally and internationally recognised Further Education, Higher Education, Adult Education and Apprenticeship provision. The Further Education provision is well established, the Higher Education provision has a well-recognised partnership with UCLan and the apprenticeship provision is operational nationally. We offer a rewarding and enjoyable working environment, where colleagues are inspired to make a positive difference to the educational experience and employability of our students. We are one of the top five largest land-based and sports colleges in the UK. |

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| **JOB TITLE** | **AREA OF WORK** |
| Food and Beverage Assistants | Commercial Services |
| **SALARY** | **BENEFITS** |
| Up to £20,049 per annum (pro rata)depending on age | Local Government Pension Scheme26 days holiday rising to 31 days on 01/08/2023 plus Bank Holidays to include up to 5 days to be taken between Christmas and New Year at direction of the Principal |
| **LINE MANAGER(S)** | **LINE MANAGER FOR** |
| Front of House Manager  | N/A |
| **KEY TASKS AND RESPONSIBILITIES** |
| Under the guidance of the Front of House Supervisors, work as a team to achieve the highest levels of customer service for a variety of customers, including students, staff and commercial clients, across all Food and Beverage outlets.Provide feedback to the Food and Beverage Management Team to influence product selection and service style.Adhere to relevant legislation at all times, always aiming to achieve above the minimum standards set. |

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| **ROLE SPECIFIC DUTIES** |
| Work across all Food and Beverage outlets across the college campus to ensure all areas are operational when required and we are delivering the highest standards of customer service, consistently. Outlets include (but are not limited to) Richmond’s Restaurant, Pickles Snack Bar, Myerscough Mini-Mart (college shop), Garden Tea Rooms, Equine Café, mobile catering unit, and Higher Education Café.Set up the relevant outlet, ensuring cleanliness before beginning, correct and adequate equipment is in place and create displays of dishes and products that ensure ease of service as well as looking appealing to all customers.Assist the Kitchen Team where possible with basic food preparation.Ensure all health and food safety procedures are followed without exception and take positive action where an issue arises. Raise concerns with the Food and Beverage Management Team at the earliest opportunity, if necessary.Ensure your knowledge of allergens is kept up to date and you are able to advise customers accordingly.Demonstrate superb communication skills by working with the Kitchen Team, ensuring you are aware of menus, changes, dietary requirements, and any other relevant information.Perform opening up and closing down procedures within the outlets, which includes thorough cleaning, correct storage of food and equipment, and all equipment is checked and switched off.Be aware of service/opening times and ensure the outlet is ready to receive customers at the agreed times.Operate tills including cash handling, till set up, and security.Ensure outlets are kept clean and tidy at all times by washing dishes (operating dishwasher), clearing tables, and general cleaning duties.Work flexibly, including weekends and evenings and across the department where it’s reasonable to do so. Work across the wider Commercial Services where reasonable and necessary, to ensure the relevant facilities are operational when customers require them. |

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| **GENERAL DUTIES** |
| You will be a role model and promote the College values:   * **Learning -**Our delivery will be high quality and innovative with students at the heart of decision making.
* **People -**We will enable staff and students to fulfil their potential whilst promoting resilience, leadership, accountability and teamwork.
* **Sustainability -**We will provide a happy, healthy, safe, supportive and sustainable environment in which to live, work and study.
* **FREDIE** - We will advance **FREDIE**:  Fairness, respect, equality, diversity, inclusion, engagement in all we do.
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| Promote College sustainability policies and strategies by personal commitment and leading by example and complying with all quality and environmental standards and expectations. This includes active involvement in carbon reduction, embedding of carbon reduction practices (lights off, heating down etc.) and being vigilant in relation to the College’s approach to Reduce, Reuse and Recycle ethos. |
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| Actively participate in the Annual Review and Development process in line with individual needs and College strategic plan priorities. Agree objectives with the Line Manager and ensure they are achieved. |
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| Be responsible for promoting and safeguarding the welfare of children, young people and vulnerable adults at all times in line with the College’s own Safeguarding Policy and practices. |
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| Be thoroughly aware of College Health and Safety policies and procedures, attend mandatory health and safety training appropriate to the role and ensure the full implementation of College policies, procedures across all areas of responsibility. Ensure that employees within line management are also compliant with the policies, procedures and training requirements including reporting and recording all accidents and near misses.  |
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| **DUTIES** |
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| Ensure full adherence to and implementation of the Data Protection Act 1998, the General Data Protection Regulations 25 May 2018 and the College Data Protection Policy and Procedure and ensure that employees within their responsibility.  |
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| Any other duties that may reasonably be required by Line Management and the Chief Executive & Principal. |

**Location of work**

You may be required to work at or from any building, location or premises of Myerscough College, and any other establishment where Myerscough College conducts its business.

**Variation to this Job Description**

This is a description of the job as it is at present, and is current at the date of issue. The job description will be renewed and updated as necessary to ensure that appropriate revisions are incorporated, and that it relates to the job to be performed. This process is conducted jointly with your Line Manager. You are expected to participate fully in the review and, following discussion, to update your job description as is considered necessary or desirable. It is our aim to reach agreement on reasonable changes. However, if such agreement is not forthcoming, Management reserves the right to insist on changes after consultation with you.

**EMPLOYEE SPECIFICATION**

 (PI) Post Interview

(A) Assessed via Application form ( I ) Assessed via Interview

(P) Assessed via Presentation in interview (T) Assessed via Test

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| **ESSENTIAL CRITERIA:** | **DESIRABLE CRITERIA:** |
| ***Personal Attributes*** |
| Presentable and professional appearance (I)Ability to work as part of a team (A/I)Ability to work to quality standards (A/I)Good command of the English language (A/I)Appropriate level of physical and mental fitness (PI) |  |
| ***Attainments*** |
| General catering experience (A/I)Basic Food Hygiene certificate (or willingness to work towards) (A/I) | GCSE English and Maths at Grade C/4 or above (or an equivalent standard) or Level 2 (A/I) |
| ***General Intelligence*** |
| Common sense and organisational skills (A/I)Capable of working with minimum supervision (I/PI) |  |
| ***Special Aptitudes*** |
| Strong communication skills (A/I)To use own initiative (I/PI)Ability to prioritise (I/PI) |  |
| ***Interests*** |
| Interest in the service industry (A/I) | Empathy with education and interest in work and satisfaction of students (A/I) |
| ***Disposition*** |
| Excellent interpersonal skills (I)Outstanding communication skills (I/P/T)Friendly and approachable (I)Person centred approach (I)Can-do attitude (A/I/P)Highly organised, flexible and proactive approach (A/I/P)The ability to multi-task and manage changing priorities (A/I/P) |  |
| ***General*** |
| An understanding of “safeguarding” and its importance within the College \* (A/I)An understanding of health and safety requirements of a working environment (A/I)An understanding of Fairness, Respect, Equality, Diversity, Inclusion and Engagement (FREDIE) issues within an educational context (A/I) |  |
| ***Circumstances*** |
| Willing to apply for Disclosure & Barring Service clearance at Enhanced level (important – further information below). (A/I)Ability and willingness to work flexibly (I)Possess a current driving licence or willing to travel as required by other means (A/I) |  |

\*Interviews will explore issues relating to safeguarding and promoting the welfare of children, including motivation to work with and ability to form and maintain appropriate relationships and personal boundaries with children and young people together with emotional resilience in working with challenging behaviours and attitudes to use of authority and maintaining discipline.

**TERMS AND CONDITIONS**

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| **JOB TITLE** | **AREA OF WORK** |
| Food and Beverage Assistants | Commercial Services |
| **SALARY** | HOURS OF WORK |
| Up to £20,049 per annum (pro rata)depending on age | Hours per week to be agreed; working flexibly to suit the needs of the business. This will include evenings and weekends.Campus based. |
| ANNUAL LEAVE ENTITLEMENT | PENSION |
| 26 days holiday, rising to 31 days on 01/08/2023 plus Bank Holidays to include up to 5 days to be taken between Christmas and New Year at direction of the Principal | Local Government Pension Scheme Employee Contribution Rate (as at 1 April 2023) (based on actual NOT FTE) Contribution rate % Up to £16,500 5.5%£16,501 to £25,900 5.8%£25,901 to £42,100 6.5%£42,101 to £53,300 6.8%£53,301 to £74,700 8.5%£74,701 to £105,900 9.9%£105,901 to £124,800 10.5%£124,801 to £187,200 11.4%£187,201 or more 12.5%19.5% EmployerYou will automatically become a member of the LGPS |
| PROBATIONARY PERIOD | DRESS CODE |
| A probationary period of nine months applies to new entrants to the College | All post holders are expected to be of a professional and presentable appearance |
| REFERENCES / MEDICAL CLEARANCE / DISCLOSURE |
| The appointment is subject to the receipt of satisfactory references, medical clearance and Disclosure & Barring Service check/ISA (if applicable). Occupational Sick pay is not paid during the first four months of service and thereafter is subject to the College’s Sick Pay SchemeShould your application be successful you will be sent further details via email from eSafeguarding. They are the Registered Umbrella Body we have chosen to complete the Disclosure and Barring Service (DBS) process on your behalf.Please note that all new employees of the College will be required to pay for their DBS check via eSafeguarding at the time of application (at present £38.00 for an enhanced level check). |

**DBS UPDATE SERVICE**

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| The Disclosure and Barring Service (DBS) update service lets applicants keep their DBS certificates up to date online and allows employers to check a certificate online. |
| BENEFITS TO YOU | **HOW TO REGISTER** |
| * Saves you time and money
* One DBS certificate may be all you will ever need
* Take your DBS certificate from role to role within the same workforce
* You are in control of your DBS certificate
* Get ahead of the rest and apply for jobs DBS pre checked
 | You can [register online](https://secure.crbonline.gov.uk/crsc/subscriber) as soon as you have your application reference number. You can ask for the number when you apply for your DBS check.Or you can wait and [register](https://secure.crbonline.gov.uk/crsc/subscriber) with your certificate number when you receive your DBS certificate. **If so, you must do so within 30 days of the certificate being issued.**To check the progress of your DBS certificate use the [DBS tracking service.](https://secure.crbonline.gov.uk/enquiry/enquirySearch.do)**Registration lasts for 1 year and costs £13 per year (payable by debit or credit card only).**You’ll get an ID number with your registration that you need to log on to the service. Make sure you write it down.  |
| WHAT YOU GET |
| When you join, you’ll get an online account that lets you:* Take your certificate from one job to the next
* Give employers permission to check your certificate online, and see who has checked it
* Add or remove a certificate
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