



Job Description

Job Title: Kitchen Assistant

Responsible to: Central Production Unit Manager, Group Kitchen Manager

Date: March 2024

Main Duties

- To contribute to an efficient kitchen operation by assisting with food preparation, cooking and service across all YSP kitchens.
- To demonstrate a 'clean as you go' system of working at all times.
- To follow dish specification sheets at all times and take instruction and guidance from senior chefs and Group Kitchen Manager.
- To operate within YSP's standards of quality and presentation, ensuring compliance with Health & Safety, Food Hygiene Regulations and YSP's Food Safety Management system.
- Assist with monitoring and control of kitchen stock, supplies and provisions. Alerting the Senior chefs of low stock levels and requirements.
- Ensure compliance with Health and Safety Regulations and procedures including the reporting of accidents, hazard analysis critical control points (HACCP) & related procedures, the control of substances, hazardous to health (COSHH), the operation of safe manual handling practices, fire prevention with evacuation procedures and treatment of staff requiring first aid.
- To take responsibility at all times for allergen management.

General Responsibilities

- Demonstrate flexibility and a positive 'can do' attitude.

- Ensure standards of cleanliness are maintained in all food preparation, stores and back of house areas including goods lift and loading bay.
- Temperature monitoring and recording.
- Reducing waste at every opportunity and end of service recording.
- Understand content of kitchen risk assessments including ensuring all equipment being used is correctly cleaned, in good working order and safe to use. Any faults or repairs required are to be reported to the Group Kitchen Manager.
- To assist the Kitchen Porters with their duties when required, or as asked by the Group Kitchen Manager.
- To attend training courses as required.
- Any other duties as requested by Senior Management.

Terms of Employment:

Contract: Seasonal until Sunday 29 September 2024

Hours of work: Hours are flexible and variable but will be between 0 – 37.5 hrs per week, including weekend and Bank Holiday periods and some early starts and/or late finishes.

Hourly Rate: £10.42. Rising to £11.44 in April 2024.

Benefits:

- 25 days holiday (with one additional day per year of service up to a maximum of 30 days)
- Access to EAP Scheme and associated wellbeing initiatives
- Pension scheme
- Free entry to YSP out of working hours (includes close friends and family when accompanied by employee)
- Access to all exhibitions and exclusive briefings prior to public opening
- 20% discount in the retail outlets and 30% discount in the Kitchen Cafe and The Weston
- Lunch meal deals in the Kitchen Restaurant

- Free entry to The Hepworth
- Access to Yorkshire's Great Houses, Castles & Gardens