HORDERHEALTHCARE

ROLE BRIEF

Department:	Catering
Job Title:	Hotel Services Assistant
Responsible To:	Corporate Catering Manager/Senior Hotel Services Assistant
Location:	Crowborough
Key Duties:	To support the Chef Manager/Chefs/Cooks in providing an effective and efficient food and beverage service to Patients, Visitors and Staff.
Key Accountabilities:	• To assist the chef in the recording of patients, visitors and staff food and beverage orders and communicate these to the kitchen.
	• To prepare the necessary patient trays and trolleys in accordance with food & beverage orders.
	• To assist in the preparation and service of any sandwiches, salads, cold starters and beverages for patients, visitors and staff meal service.
	• To serve all food and beverages according to laid down standards.
	• To ensure that any special dietary requirements of patients, visitors and staff are recorded and adhered to.
	To work in the Coffee Shop preparing, serving and taking payment for goods on sale
	To restock the Serveries, vending machines and counters to predetermined levels.
	• To wash-up all soiled crockery, cutlery, glassware, etc. using the appropriate methods.
	• To play an active role in monitoring and recording patients, visitors and staff satisfaction with our services.
	• To ensure that all relevant documentation is correctly completed and retained for reference.
	• To ensure that any patients, visitors and staff complaints are dealt with promptly and that the Catering Manager and/or Chef is informed of outcomes.
	• To carry out all your duties including the cleaning tasks necessary to maintain a clean, tidy and hygienic environment in keeping with all legislative and hospital requirements.
	• To maintain a high standard of customer service.(Presentation, hygiene, patient care and personal appearance)
	To attend training sessions provided for food hygiene and COSHH

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	awareness.
	To know all manufatory training and a locaring up to date
	To adhere to catering department policies and procedures.
	• To handle payments from patients, visitors and staff for food and beverages in the prescribed procedure, keeping accurate records and providing receipts.
Key Knowledge, Skills and Experience:	Must Haves
	Good standard of education
	Good communication skills
	Caring approach
	Team player
	Self motivated
	Well presented
	Willingness to learn
	Nice to Haves
	Experience of bespitality and customer service work
	 Experience of hospitality and customer service work Aware of key issues in safeguarding children and vulnerable adult
	 Food Hygiene Certificate
Health and Safety:	The Health Act 2008
	Code of Practice for Prevention and Control of Healthcare Associated Infections:
	You will carry out your duties in a way that maintains and promotes the principles and practice of infection prevention and control. You will comply with national standards, policies, guidelines and procedures. If you need a few tips, speak with our Infection Control Specialist.
	For clinical colleagues with direct patient contact, this will include (but is not limited to):
	 compliance with clinical procedures and protocols, in cluding uniform and dress code
	the use of personal protective equipment
	safe procedures for using aseptic techniques
	safe disposal of sharps.
	Diseas take due some at work, reporting any assidents insidents or representations
	Please take due care at work, reporting any accidents, incidents or near misses to your line manager and record them on the Datix system.
Equal Opportunities	Horder Healthcare's Equal Opportunities Policy tells you all about our

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	commitment to ensuring that no patient, colleague or prospective colleague is discriminated against, whether directly or indirectly on the grounds of : gender, sexual orientation, age, marital status, responsibility for dependants, disability, religion, creed, colour, race, nationality, ethnic or national origin, trade union activity, social background, health status, or is disadvantaged by conditions or requirements which cannot be shown as justifiable.
Confidentiality	You will make sure that no confidential information is disclosed about Horder Healthcare or its associated companies (including information about patients and colleagues) to any unauthorised person.
Safeguarding	You will be aware of the key issues in safeguarding children and vulnerable adults from significant and serious harm. Reporting safeguarding concerns to appropriate professionals and recording incidents accurately.
People Managers (if applicable)	You have a responsibility to manage your team, ensuring safe staffing levels at all times. You should ensure all new team members are effectively inducted onto your department; making sure that mandatory training is complete and kept up to date. You should effectively manage your team members monitoring performance and absence, using the HR policies and procedures.
Review	 Whilst this role brief outlines the main duties of your role identified at the date of issue, you may be required to carry out additional tasks as requested by senior colleagues. Your role may be subject to amendments in the light of the changing needs of the business, and will be reviewed periodically, which we'll discuss with you first.
Role Brief Agreement	I have read this role brief and understand the contents of my day-to-day duties. I also understand that this role brief may change over time with the business needs of Horder Healthcare. I understand that the role brief will therefore be subject to periodic review. Colleague name: Colleague signature:
	Date: