**Lancashire County Council**

**Combined Role Profile**

**Grade Profile - Grade 3 – Support Roles**

Applies to **all** posts at Grade 3

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| **Purpose**To carry out a limited number of tasks in support of, or the delivery of, the service.  |
| **Scope of Work** |
| Role holders will undertake a limited number of routine procedures and use associated basic tools and equipment. Minimal personal initiative is required.  |
| **Accountabilities/Responsibilities** |
| The following are a range of duties that are appropriate to this grade. The Operational Context Form will specify duties appropriate for the role.* Observes personal duty of care in relation to service users, equipment or other resources used in the course of work.
* Duties are clearly defined and leave little room for discretion.
* Role holders are either directly supervised or controlled by the prescriptive nature of the work.

  |
| **Skills, knowledge and experience** |
| * Little, or no, prior experience is required. Role holders will need to gain an understanding of a limited number of routine procedures that could be gained through a short induction period or on the job training or instruction.
* Ability to work as a member of a team.
 |
| **Performance Indicators** |
| * Carry out all tasks as instructed to required standards.
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**Lancashire County Council**

**Operational Context Form**

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| **Post title:** *Kitchen**Domestic*  |

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| **Directorate:** Adult and Community Services  | **Location:** | East/Central/North  |
| **Establishment or team:** | Lancashire Adult Disability Services  | **Post number:** |       |
| **Grade:** | Grade 3 | **Staff** **responsibility:** |  | **Essential Car user:** |  |
| **Scope of Work – appropriate for this post:**Assist with the preparation, delivery and serving of food and drinkTo prepare ingredients, the use of catering equipment and machinery, the laying of tablesSetting up and the clearance of service and dining areasRefreshing of toilet areas and washing up duties, use of a dish washer and filling of dispensers and ensuring bathrooms are fully equipped. |
| **Accountabilities/Responsibilities – appropriate for this post:** |
| 1. Prepare the dining area for service, which may include moving and/or setting up furniture and trolleys, cleaning and putting away after service.
2. Preparation / Reheating and serving of meals, ensuring correct temperatures are reached and meet the dietary requirements of individuals. Maintaining safe food handling
3. Use of equipment and machinery including powered equipment, fan ovens, dishwashers/microwave/water heaters/washing machines
4. To monitor and record food, fridge, and microwave temperatures in line with Health and Safety requirements.
5. Wash dishes/ use dishwasher to clean cutlery, plates, dishes, tumblers, jugs, serving utensils, containers, tables, and all other catering equipment.
6. Clean catering and dining areas to regulated standards as directed.
7. To undertake basic laundry/ cleaning duties following COSSH guidance
8. General cleaning including refreshing bathroom / toilet areas refilling dispensers and making sure bathrooms are fully equipped.
9. To prepare drinks as and when needed to the relevant people
10. Storage of deliveries, an awareness of stock control and communicate the needs of the service to the management team
11. Moving and Handling of objects
12. Recording and Monitoring under Health and Safety Legislation and Guidance
13. Undertake on and off the job training as required by management.
14. Inform the management team of any defects in equipment or premises.
15. Undertake any other duties that may be required for the effective operation of the day service, including the kitchens and dining areas.

*The above sets out the area of work in which duties will generally be focused, and gives an example of the type of duties that the postholder could be asked to carry out. PLEASE NOTE that this is for guidance only. Postholders are expected to be flexible and to operate in different areas of work/carry out different duties as required.* |

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| **Additional Supporting Information – specific to this post:**                     |
| **Prepared by:** | Steve Whelan  | **Date:** | 9th May 2022  |

**The above form** sets out the area of work in which duties will generally be focused, and gives an example of the type of duties that the postholder could be asked to carry out.  **PLEASE NOTE** that this is for guidance only.  Postholders are expected to be flexible and to operate in different areas of work/carry out different duties as required.

**Equal opportunities**

We are committed to achieving equal opportunities in the way we deliver services to the community and in our employment arrangements. We expect all employees to understand and promote this policy in their work.

**Health and safety**

All employees have a responsibility for their own health and safety and that of others when carrying out their duties and must co-operate with us to apply our general statement of health and safety policy.

**Safeguarding Commitment**

We are committed to protecting and promoting the welfare of children, young people and vulnerable adults.

**Customer Focus**

We put our customers’ needs and expectations at the heart of all that we do. We expect our employees to have a full understanding of those needs and expectations so that we can provide high quality, appropriate services at all times.

**Skills Pledge**

We are committed to developing the skills of our workforce.  All employees will be supported to work towards a level 2 qualification in literacy and /or numeracy if they do not have one already.

**Lancashire County Council**

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| **Person specification**  |
| **Post title:** Kitchen Domestic  | **Grade:** Grade 3  |
| **Directorate:** Adult and Community Services  | **Post number:**       |
| **Establishment or team:** Lancashire Adult Disability Services  |
| **Requirements** | **Essential (E)****or****Desirable (D)** | **To be identified by: application form (AF),****interview (I),****test (T), or****other (give details)** |
| **Qualifications** |  |  |
| Basic Food Hygiene | D | AF/I |
| Moving and Handling Certificate | D | AF/I |
|       |       |       |
| **Experience** |  |  |
| To have worked in a Kitchen environment | D | AF/I |
| To have experience in the preparation and serving of meals | D | AF/I |
| To have experience of Domestic and Cleaning Duties | D | AF/I |
| Health and safety in the workplace   | D      |       |
|       |       |       |
| **Knowledge and skills** |  |  |
| Ability to Work as part of a team | D | AF/I |
| Ability to work on own Initiative | D | AF/I |
| Good Communication and Customer Skills | D | AF/I |
| Awareness of Health and Safety requirements | D | AF/I |
| Good Standards of personal hygiene  | D |  |
| Awareness of Food Hygiene Regulations  | D | AF/I |
| Basic preparation of food Basic Knowledge of the safe use of cleaning materials and equipment | DD | AF/IAF/I |
| Ability to work under pressure and use own Initiative  | D |  |
| **Other (including special requirements)** |  |  |
| Commitment to equality and diversity |  |  |
| Commitment to health and safety |  |  |
| Always display the LCC values and behaviors and actively promote them in others |  |  |
| Attend training course as and when required |  |  |
| Commitment to attendance at work |  |  |

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| **Date:**  9th May 2022      |   |  |  |
| **Note: We will always consider your references before confirming a job offer in writing**. |

**LANCASHIRE COUNTY COUNCIL**

**PRE-EMPLOYMENT RISK IDENTIFICATION FORM (R.I.F.)**

(NB Completion of this form does not fulfill the requirement to undertake a general risk assessment under the management Health and Safety at Work Regulations 1999)

A Pre-employment Risk Identification Form must be completed by the Head of Service/ Headteacher/Line Manager. If any assistance is required in completing this form, please contact the Health and Safety Team.

**CONFIDENTIAL**

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| Team/Establishment |   Lancashire Adult Disability Services      |
| Post title |  Kitchen Domestic     |
| Description of main activities the employee will be required to undertake (or attach role profile)        |
| Form completed by: Steve Whelan    |

**A. The post to which this form refers will or may involve one or more of the following activities. (Please indicate YES or NO)**

**Managers should note that if any of the following 10 activities are involved, there is an automatic requirement for a pre-employment assessment by Occupational Health and, possibly, for subsequent Health Surveillance.**

|  |  |  |  |
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|  |  | **YES** | **NO** |
| 1 | Work at heights *(e.g. over 2m from tall step/extension ladders; scaffold towers, roofwork etc).* |  | X |
| 2 | Work in excessively noisy environments above statutory control limits (*Highly unlikely to include examples associated with any office environments. Examples might include use of woodworking machinery, road drilling, masonry cutting etc).* |  | X |
| 3 | Work in unusual environmental conditions (*e.g. where access or egress or free flow of air may be restricted or where there may be a build up of gases, vapours or fumes or the use of breathing apparatus is required).* |  | X |
| 4 | Use of hand operated tools and equipment known to be associated with hand arm vibration syndrome (*e.g. percussive metalworking tool; rotary handheld tool [not floor polishers]; grinders; percussive hammers and drills etc).* |  | X |
| 5 | Driving a heavy goods vehicle, coach, bus or minibus belonging to Lancashire County Council, transporting others in their own vehicle, or regularly transporting more than three other people as part of normal duties. |  | X |
| 6 | Some contact with hazardous substances (*e.g. chemicals with an orange warning label indicating: very toxic; toxic; harmful; corrosive; sensitising by inhalation/skin contact; carcinogenic; mutagenic; toxic for reproduction; professional bio/pesticides; organophosphates; gluteraldehyde; latex gloves).* | X |  |
| 7 | Prolonged or frequent exposure to machine generated wood dust, or other heavy or excessive concentrations of mineral dust. |  | X |
| 8 | Work with lead or lead-based products (*e.g. some paints).* |  | X |
| 9 | Food handling/preparation (of raw or uncooked food only). | X |  |
| 10 | Occupational fieldwork or work in extreme conditions (e.g. involving excessive heat or cold or frequent walking for long distances over rough terrain in all weather conditions, forestry/countryside work). |  | X |

**B. The post to which this form refers will or may involve one or more of the following activities. (Please indicate YES or NO)**

**This section is for the information of applicants and does not facilitate a referral to Occupational Health.**

|  |  |  |  |
| --- | --- | --- | --- |
|  |  | **YES** | **NO** |
| 11 | Face to face contact with the public/service users *(e.g. at sensitive front line posts re abuse, aggression, assault).* |  | YES |
| 12 | Working in isolation/lone working. |  | NO |
| 13 | Work with electrical wiring *(e.g. colour blindness).* |  | YES |
| 14 | Work where there may be an increased risk of needlestick injuries or blood borne infections HIV; Hepatitis B; Hepatitis C: (*e.g.* *site supervisors; site work, grounds or buildings maintenance, gardeners; some carers).* |  | NO |
| 15 | Work that may bring the employee into contact with rats, rat contaminated ground or other animals or livestock *(e.g. risk of weils disease, other animal borne diseases, zoonoses).* |  | NO |
| 16 | Manualhandling *(other than routine office/administrative lifting and carrying e.g. assisting / moving service users with mobility problems, portering type activities).* |  | YES |
| 17 | Working with vulnerable service users *(e.g. children with disabilities; the elderly; children/adults with learning difficulties; alcohol/drug abusers).* |  | YES |
| 18 | Work involving repetitive movements or forced posture *(e.g. twisting, screwing, movements of the hands wrists, arms and/or shoulders awkward body and limb posture or excessive force, bending, kneeling).* |  | YES |
| 19 | Work as a regular display screen user *(where more than 1/3 of a person's time is spent using DSE continuously over any 1 month period).* |  | NO |

Any other occupational hazards/comments that you consider to be relevant to the post which are not included above:

|  |  |
| --- | --- |
| **Head of Service/Headteacher/Line Manager *(please print)*** | Steve Whelan |
| **Telephone Number:** |  | **Date:** | 9th May 2022 |

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| V1.4 |