

#### **JOB DESCRIPTION**

Title	Kitchen Store Officer
Department	Business Investment and Commercial Services
Reports to	BICS Procurement Officer
Location/Campus	Panatina & Kukum Campus

## **Summary**

The kitchen store officer will work closely with the kitchen head chef and central storeman regarding all kitchen inventory items needed in the kitchen. Store officer is responsible for the records, both manually and computerise data of the stock that is received and issued out in the kitchen storeroom and reports directly to BICS procurement officer.

to BICS procurement officer.  Main Duties and responsibilities	
Quality Assurance and Custom Satisfaction	<ul> <li>Ensure that kitchen storeroom is fully stocked on a daily basis</li> <li>Comply &amp; implement all Health and Safety and Food Hygiene requirements.</li> <li>Ensure food quality is mentioned in proper storage location and correct food labelling are maintained and up to date</li> <li>Ensure the kitchen runs smoothly on a daily basis &amp; is adequately stocked with all necessary goods.</li> <li>Promote a positive perception of the university at all times both internally &amp; externally</li> <li>Ensure the all the allocated duties is done with the short term period contract</li> </ul>
People Management and team work	<ul> <li>Deal with day to day personnel queries</li> <li>Leads by example, setting the pace and standards.</li> <li>Admiration and recognize good performance</li> <li>Deal with ordering issues and where necessary the company disciplinary procedure</li> </ul>
Business, planning, reporting and management	Manage the day to day food and kitchen stocks administration ensuring systems compliance
<u>Dimensions</u>	
Problem solving and impact	<ul> <li>To contribute to decisions, that has an impact on kitchen foods</li> <li>To provide advice on strategic issues on matters relating to stock management.</li> </ul>

# To contribute to the overall management of the department in areas such as resource Resource requirements and management, budget management and business planning. management To skillfully work cross divisions and catering teams in the resolution of issues. Working To take responsibility for conducting risk assessments and reducing workplace **Environment** hazards To engage in continuous professional development. To understand and apply the principles of equality of opportunity in a catering context Assist in provision of advice to kitchen staff Decision making Oversee staff daily work authority Determine catering menus and determine resource requirements for delivering on

#### **General Responsibilities**

- To adhere to the University Equal Opportunities policy in all activities, and to actively promote equality of opportunity wherever possible.
- To be responsible for your own health and safety and that of your University
- To undertake such other duties as may be reasonably expected.
- To provide a healthy and comfortable working environment
- To present the university in the best light at all times and ensure that all areas of personal activity comply with standards laid down by the university and relevant maritime agencies.

#### **Qualifications required**

• The ideal candidates will possess a certificate in Business Finance

#### <u>Experience</u>

# Essential to the position

- Previous experience with stock inventory position
- Efficient use of Microsoft excel and word
- Previous experience with food stock management, ordering and costing
- Have practical and theoretical knowledge of a working kitchen.
- Have a high level of written and spoken English.

## **Terms and Conditions**

The position is for one month contract under part time employment contract. Remunerations and benefits will be according to SINU part time Salary level under the support service stream.