

Richie's Caribbean Spices

Job Description

Job Title: Food Truck Catering / Weekend Festivals

Reports to: Owner (Richie) or Business Manager (Samantha)

Hours: Monday – Saturday, Sundays available

10.30am-3.30pm Start or finish times may vary depending on day

Starting Pay: £10.42 per hour (depending on experience)

Purpose of the Position:

The successful candidates will be involved in all aspects of running a food truck from food preparation through to the cooking and serving the general public. The candidate will need to have experience in working in a commercial kitchen or in a catering environment.

Minimum Requirements

Must be on their feet for long periods of time.

Professional and friendly. (Even in tough situations)

Team player.

Effective communication skills with guests and staff.

Quick thinking.

Basic math skills.

Great attention to detail.

Main Tasks and Responsibilities

- Greet customers as they approach the truck.
 - Explain how various menu items are prepared, describing ingredients and cooking methods.
 - Inform customers of daily specials.
 - Take beverage and food orders.
 - Use of electronic POS system.
 - Serve food and/or beverages to customers.
 - Stock service window area with supplies such as utensils, bags, condiments, to-go containers.
 - Work with other staff members and be a team player.
 - Additional responsibilities could include standing outside of truck to attract customers during slow periods. Assist in cooking tasks. Monitor and update the food truck's social media accounts. Being available for festivals and private events.
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Personal Specification

<p>Education Attainment General Secondary Education or equivalent (English and Maths essential)</p>	<p>Professional Qualification Food Hygiene Certificate (or willing to train for one)</p>
<p>Knowledge and Experience Essential</p> <ul style="list-style-type: none"> • Working within a customer focused environment • Passion for working within the Catering and Hospitality industry 	<p>Desirable</p> <ul style="list-style-type: none"> • Experience with Food Allergies, Special Diets and Labelling • Food service and preparation • Experience working in a catering
<p>Skills and Personal Qualities</p> <ul style="list-style-type: none"> • Excellent communication skills • Organised, self-motivated and able to work alone without direction • Able to perform well and remain professional whilst under pressure • Dedicated team-player • Well-developed problem-solving skills • Enthusiastic, with an eagerness to learn new skills • High level of accuracy and attention to detail • Adaptable and flexible with working patterns when required • Good numeric 	<p>Essential Values, Behaviours and Attitudes</p> <ul style="list-style-type: none"> • All employees are expected to actively promote and demonstrate the five core values • Kindness • Integrity • Respect • Responsibility • Courage

Richie's Caribbean Spices reserves the right to vary or amend the duties and responsibilities of the post holder at any time according to the needs of the business.