

Food Service Assistant

About the role

The safe provision of quality food and beverage services to residents, ensuring the individual nutritional requirements and preferences of each resident are met. The Food Service Assistant is required to perform assigned tasks and services in a safe and competent manner and will contribute to the implementation, monitoring and evaluation of the facility's Food Safety Program.

- Ensure that meals are delivered within a timely and efficient manner to ensure freshness and quality, and that food remains at the required temperature.
- Provide assistance to residents when requested and refer any complaints or concerns to the Head Chef/Clinical Care Coordinator/RN/EN or Facility Manager.
- Comply with company policy and HACCP Food Safety Standards including wearing of designated PPE when preparing and serving food.
- Ensure that the clearing of dining rooms, removal of food trays from residents' rooms, and the washing of dishes and cleaning are in accordance with the facility's Food Safety Program policy and procedure and are performed in a timely manner.

About you

The successful applicant will have the following skills and experience:

- Ability to work well as part of a team.
- Effective communication skills.
- A commitment to providing a caring and empathetic service to our residents while respecting their privacy, choices and cultural preferences.
- A commitment to the principles of Workplace Health & Safety and ensuring a safe environment for residents and staff.

Sound like the perfect role for you?

We would love to have you as part of our team.

Please submit your resume and a cover letter outlining why you're perfect for the role to info@kewarraagedcare.com.au and one of our friendly team members will be in touch to discuss next steps.