

Working as a

trainee

caterer



What does a trainee caterer do?

A trainee caterer works with a team of other trainee caterer's and a supervisor to make sandwiches and salads.

The trainee caterer makes the sandwiches and salads fresh each day.

A trainee caterer may deliver the sandwiches and salads with a supervisor to offices around Hexham.

At the start and end of every session, all the equipment in the kitchen must be cleaned and put away.



Where do we work?

Our office is in Hexham town centre, up Broadgates, near the bus station, at

**The Hextol Foundation, Vine Terrace,
Broadgates, Hexham**

To find us,

- Walk up Broadgates (the road opposite the Post office entrance to Robbs)
- Go past the Potting Shed
- Turn round to the right; and right again
- And there we are in front of you



What skills do I need to be a trainee caterer?

To be a trainee caterer, you need to:

Be able to listen and follow instructions

Enjoy working in a busy setting with other people in a team

Be friendly and polite to people you work with and to be able to have appropriate conversations with customers

Be able to make a sandwich

Understand the importance of hygiene and how a kitchen works and be able to follow health and safety rules

Be eager to learn new skills.

It will help, but isn't vital, if you:

Have a food hygiene certificate

Have worked as a caterer before

Have a Work Right or Employability Skills qualification.

How will the job help me?

Trainee caterers at the Hextol Foundation are not paid jobs, at the moment – all our Trainees work as volunteers.

But working as a caterer helps to build your work experience and your self confidence by being part of a team, working to help customers, meet deadlines and achieve work and personal goals.

For more information:

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