

Position Description - Café Staff

Tūhoe – Te Uru Taumatua Values

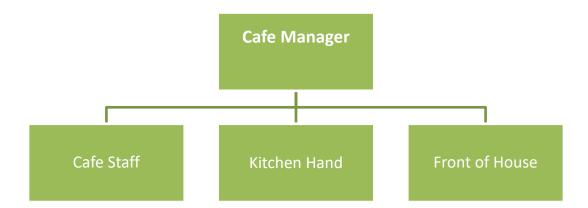
Our organisational values derive from our history and whakapapa, they inform our behaviours and how we interact with our world and the world around us. These values are our beliefs and context for ensuring the permanence of Tūhoetana.

Working for Tuhoe – Te Uru Taumatua

Working for Tūhoe – Te Uru Taumatua comes with obligations and responsibility to bring to life the achievement of organisational goals and standards of excellence.

About this role

The Café Staff reports to the Moumou Kai Café Manager and is responsible for kitchen support services to assist the Café Chef and the Café team to deliver a high quality food experience.



Principal Areas of Accountability

The Café Staff is accountable for supporting the day to day running of the café kitchen. The Café Staff will support the Café Chef by undertaking simple cooking duties, preparing meals and undertaking and carrying out all cleaning duties within the kitchen.

KEY RESULT AREAS

Front of House	Expected Standards		
	Delivering superior café products and services to customers through:		
	Active promotion, practice, and adherence to living building standards ensuring care and compliance to café practices.		
	Providing consistently high quality service to customers		
Standards of Care	Ensuring café equipment and assets are maintained appropriately and accounted for.		
	 Actively participating in the development and continuous improvement of the café menu, and operational functions. 		
Security & Access	 Ensure security and access standards are maintained, particularly as it relates to the café and wharekai entrance and exits. 		
Café services	Expected Standards		
Customer service	 Ensure all orders are prepared and served to a high standard and in a timely manner as directed by the Café Chef and Menu and Quality Assurance consultant. 		
	Ensure all food that leaves the kitchen meets a high level of presentation		
	Prepare food orders as they are received and ordered		
Kitchen duties	Prepare the kitchen for opening and closing including the preparation of food		
	 Support the Café Chef with cooking of daily meals where directed. Undertake the cooking of simple meals and dishes. 		
	Collect and wash cutlery and crockery from the kitchen and café area		
Cleaning	Maintain a clean and tidy kitchen		
	 Carryout end of day cleaning procedures to ensure the kitchen is left spotless. 		
	Perform regular cleaning functions on all café equipment.		
Communication	Expected Standards		

Internal	Work together with the café team to ensure all staff are informed as appropriate regarding matters that they should be made aware of.		
Compliance	Expected Standards		
Health & Safety	Take a vested interest and gain a good understanding of health and safety policy and obligations ensuring necessary duty of care is maintained at all times i.e. manuhiri, barista duties, and kai preparation.		
Food Hygiene	Ensure food handling and hygiene standards are adhered to at all times i.e. work with local authorities as and when necessary.		
Other	Expected Standards		
Other	Act as back up or cover for front of house services (café operator) as directed by the Group Manager Whairawa.		

Person Specification						
	Essential		Desirable			
Qualifications	• Food & Hyg	giene Certification	Fluency in Tūhoe dialect			
Technical competencies	•					
Work Experience		é / shop assistant within small to ze business				
Systems		fice, Outlook). Iling, Eftpos	Excel/spreadsheet data manipulation experience			
Personal attributes	 Values base Takes accoperformanseriously. Understand 	adaptable role model ed untability for time, ce and duty of care	 Professional Enthusiastic and impressionable Warm and empathic 			
Café Staff Name:						
Signature:						
Date:						
Chief Executive Name:						
Signature:						
Date:						