GWEx tel: 01481 706567





Employer: WEX TEMPLATES **Contact:**

Supervisor:

Employer Tel:

Website:

Job: Waiter

Classification: Food Preparation and Ref: 50,055

Aims & To develop key skills through the experience of work

Objectives: Insight into working in a restaurant.

Key Tasks: Duties could include serving customers in the Patisserie, clearing and setting tables, cleaning up

after customers, taking out food from the kitchens to the customers, greeting customers, silver

service, also catering if required.

Requirements: Keen interest in working with people.

Presentable with enthusiasm and stamina. Hair tied back, no jewellery, clean hands, sensible shoes.

Clothing: Call to request information on dress code required for this placement

Working Hours: 9am 5.30pm Monday - Friday

Meal Breaks: Half an hour for lunch meals provided

Interview Y Student to Arrange: Y

Required:

Notes:

Student must phone to arrange an informal interview and find out what dress to wear for this

placement

Employer's Health & Safety Risk Assessment:

LACK OF KNOWLEDGE, EXPERIENCE & AWARENESS: Students will be supervised at all times EQUIPMENT & MACHINERY, CHEMICALS & FLAMMABLE MATERIALS: Students must not use mechanical graters, slicers, fat fryers or similar. Students will have no contact with alcohol, hazardous machinery or chemicals WORKPLACE SPECIFIC HAZARDS: Students may use knives, grills and dishwasher after training. Hygiene precautions must be followed at all times.

LIFTING & MANUAL HANDLING: Safe lifting and handling will be shown SLIPS, TRIPS & FALLS: Care to be taken on stairs and of slippery floors. ELECTRICITY: Safe use of electrical items to be shown.

PERSONAL PROTECTIVE EQUIPMENT: Aprons and disposable gloves will be provided.

Special Notes:

Parents/Guardians will be expected to give details of any health problems e.g. epilepsy, asthma etc on the agreement form

Last Visit Date: Next Visit Date: Risk Band: L