



COLSTON'S

INDEPENDENT CO-EDUCATION
FROM NURSERY TO SIXTH FORM

PERSON SPECIFICATION

Chef

Attributes	Essential (E) / Desirable (D)
Qualifications	
<ul style="list-style-type: none"> City and Guilds 706/1 and 706/2 or NVQ Level 2/3 or equivalent in catering Basic Food Hygiene Certificate 	D D
Experience/Knowledge	
<ul style="list-style-type: none"> At least 3 years' experience in high class commercial catering Knowledge and understanding of health & safety and good hygiene practice in the kitchen 	D E
Key Skills	
<ul style="list-style-type: none"> Ability to work effectively as part of a team Customer focused Ability to achieve and set standards and operate to performance criteria, with particular regard to hygiene Positive approach to learning in role and identifying own training needs as appropriate Flexible approach to role Good interpersonal skills and ability to communicate effectively with pupils and staff Good time management and organisational skills Self-motivated and sense of own initiative Ability to work well under pressure 	E E E E E E E E E
Personal Qualities required	
<ul style="list-style-type: none"> Attitude, style and presence of a role model for pupils Personable Clean and tidy appearance 	E E E



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In addition to the above, the successful applicant will be expected:

- To promote the safeguarding and welfare of children and young persons for whom they are responsible or come into contact with;
- To be supportive of and committed to the School's policies on Child Protection;
- To be supportive of the School's policies on Equal Opportunities;
- To be mindful of their personal responsibilities relating to Safety, Health and the Environment;
- To be mindful of the need to treat all sensitive information relating to pupils, fellow employees and the business of the School as confidential;
- To be accepting of the need to follow all other School policies and procedures as appropriate and relevant to their post.