**Person Specification: Chef de Partie**

**Qualification Criteria**

* Right to work in the UK
* GCSE level Math’s and English or equivalent level qualification
* Relevant Health & Safety and Basic Food Hygiene qualifications (preferred but not essential)
* First aid qualification (preferred, but essential)

**Specific Skills**

* Ability to prioritise workload and hit deadlines
* Strong interpersonal and communications skills, able to communicate with pupils and colleagues in a friendly and professional manner
* Willing to work flexible hours as the business requires

**Experience**

* Experience of high volume catering essential, ideally within a school or education setting
* Experience of working with children (preferred, but essential)
* Experience of cultural diversity, with particular reference to food preparation and dietary preferences (preferred but essential)
* Experience of providing excellent customer service

**Personal Characteristics**

* Hard working, conscientious and organized
* Helpful and positive, calm and caring nature
* Ability to establish good working relationships with all staff
* Able to follow instructions accurately, but also make good judgement when required
* Excellent team player, helpful, friendly and willing to undertake extra tasks (as and when necessary)
* Good role model for both students and staff, with high expectations for self and others
* Genuine interest in and willingness to help children to learn how to eat healthily

*This post is subject to an enhanced Disclosure and Barring Service check.*