**PERSON SPECIFICATION**

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| **Criteria** | **Essential** | **Desirable** | **Evidence** |
| **Qualifications**  | * Relevant catering qualification, eg. NEBSS/C or equivalent
* G708/NVQ Food Preparation and Cooking 1 and 2
 | * Evidence of further relevant and substantial professional development
 | Application Certificates |
| **Knowledge and Skills** | * Food preparation and cooking in a high production food setting
* Previous experience of leading or supervising the work of teams or individuals including training
* Ability to stay calm under pressure
* Ability to communicate clearly with people at all levels in a professional and sensitive manner
* Awareness of health and safety requirements
* Capacity to take responsibility, use initiative, work independently and demonstrate a proactive approach
* Ability to work productively and flexibly as part of a team
* Ability to create and cost own menus within the school ethos
* Confident user of ICT, including Microsoft Office packages
* Good numeracy and literacy skills
 | * Previous experience of working in a high quality restaurant or hotel
* Ability to adopt a variety of leadership and management styles
* Knowledge of COSHH and HACCP regulations
* Good understanding of budgetary controls
* Awareness and understanding of data protection and confidentiality
* Understanding of safeguarding
 | Application Interview References |
| **Personal Qualities** | * Positive, can-do attitude
* Enthusiastic and motivated
* A commitment to excellent customer service
* Flexible approach with a willingness to work outside normal hours when required
* Willingness to undertake appropriate training and development
 | * Promoting and safeguarding the welfare of students for whom you come into contact with
 | Application Interview References |