**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 |