



ST. MARY'S
MENSTON

Person Specification: Catering Assistant

| | ESSENTIAL | DESIRABLE/HELPFUL |
|------------------------------------|---|---|
| Skills and Experience | <ul style="list-style-type: none"> • Ability to work constructively as part of a team and also using own initiative. • Able to work to deadlines • Able to communicate with a wide range of people individually, in groups and at all appropriate levels. | <ul style="list-style-type: none"> • Working within a catering environment • Working within a school environment |
| Knowledge and Understanding | <ul style="list-style-type: none"> • Understanding of the basic principles of Health and Safety • Able to deal with catering complaints and enquires | <ul style="list-style-type: none"> • Basic food Hygiene Certificate • Awareness of food safety and cleaning practices |
| Personal Qualities | <ul style="list-style-type: none"> • Display and maintain a high standard of personal and general hygiene to comply with statutory and school regulations • Flexible approach • Willingness to participate in appropriate training including Safeguarding and Child Protection • Supportive of the Catholic ethos of the school • Awareness of policies and procedures relating to child protection, health and safety, confidentiality, data protection, safeguarding children. | |