**Person Specification**

**Post: Cook**

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| **Attributes** | **Essential** | **Desirable** | **How Identified** |
| **Qualifications** | * Good general education with strong literacy and numeracy skills;
* Basic Food Hygiene Certificate.
 | * Recognised catering qualifications eg 706/1/2, NVQ Level 3 or higher;
* Intermediate/Advanced Food Hygiene Certificate;
* First Aid Qualification;
* Training qualification, knowledge of HACPP/Health and Safety guidelines.
 | * Application
* Certification
* Written Test
* Interview
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| **Experience** | * Minimum of 5 years’ experience running a busy kitchen in a successful catering environment
 | * Experience of working in an education setting
 | * Application
* Interview
* References
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| **Knowledge and skills** | * Passion for food and excellent culinary skills.

  |  | * Application
* Interview
* References
* Cooking Test
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| **Character** | * Ability to operate under pressure, prioritise work, meet deadlines and take responsibility for personal actions;
* Ability to operate within budget and to control all aspects of budget monitoring, stock control and administration;
* High level of personal organisation;
* Good communication and interpersonal skills;
* Self-motivation, flexible, proactive and committed to personal development;
* Ability to work as part of a team, committed to teamwork and be approachable;
* Ability to work without supervision and work under own initiative;
* Ability to motivate staff to develop a very high level of service.
 |  | * Application
* Interview
* References
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