**Person Specification**

**Post: Cook**

|  |  |  |  |
| --- | --- | --- | --- |
| **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 |
| **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 |
| **Knowledge and skills** | * Passion for food and excellent culinary skills. |  | * Application * Interview * References * Cooking Test |
| **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 |