

## Food & Art Technician Person Specification

|                | CRITERIA   | Essential / Desirable |
|----------------|--|-----------------------|
| Personal       | Self-motivated and personally resilient  | E                     |
| Qualities      | Good levels of personal integrity, discretion, honesty, reliability and self-                      | E                     |
| Quantics       | awareness  | L                     |
|                | Conscientious and diligent work ethic  | E                     |
|                | Good standard of personal presentation with an excellent attendance and                            | E                     |
|                | time-keeping record  |                       |
|                | Good level of attention to detail and accuracy   | Е                     |
| Professional   | Commitment to the Academy's Christian ethos and educational purpose                                | E                     |
| Dispositions   | Pro-active in using initiative   | Е                     |
|                | Track record in providing excellent customer service   | Е                     |
|                | Willingness to take a hands-on approach as necessary   | Е                     |
|                | Ability to work flexibly to meet specified deadlines   | Е                     |
|                | Flexibility, on occasions and within reason, in approach to working hours                          | E                     |
|                | Evidence of learning beyond the workplace  | D                     |
| Qualifications | 5 GCSEs or equivalent A*-C, including Maths and English at C grade or                              | Е                     |
|                | higher.  |                       |
|                | Food safety Level 2 or the willingness to work towards   | E                     |
|                | Art & Food Tech GCSE or equivalent   | D                     |
| Experience     | Experience of working with young people  | D                     |
|                | Experience of preparing and cooking food to recipes  | Е                     |
|                | Experience of ordering groceries online  | D                     |
| Knowledge      | Sound knowledge and understanding of key finance principles  | E                     |
|                | Good levels of numeracy and literacy   | E                     |
|                | Good understanding of health and safety and COSSH regulations in relation to Food & Art Technology | Е                     |
|                | Understanding of classroom roles and responsibilities  | E                     |
| General Skills | Ability to follow recipes and accurately weight out ingredients                                    | Е                     |
|                | Able to work effectively as part of a team   | Е                     |
|                | Ability to plan, organise and prioritise effectively to meet deadlines                             | Е                     |
|                | Good level of competency in using Microsoft applications (esp. Outlook,                            | Е                     |
|                | Word, Excel, PowerPoint)   |                       |
|                | Ability to use the internet to order resources online  | E                     |
|                | Ability to keep expenditure within budget  | Е                     |
| Communication  | Friendly, professional, and able to communicate effectively and build                              | E                     |
| skills         | effective working relationships  |                       |
|                | Ability to relate well with young people and understand that everyone in                           | E                     |
|                | school has a role to play in their education   |                       |

April 2018