

**Chef
PERSON SPECIFICATION**

	Criteria	Essential	Desirable	Application Form	Certificates	Selection Process	Reference
Qualifications	City and Guilds Qualification 706 1 and 2 or NVQ equivalent	✓		✓	✓		
	Level 2 Health and Safety or IOSH	✓		✓	✓		
	Intermediate food hygiene level 3		✓	✓	✓		
	Food Allergen Awareness Training	✓		✓			
	GCSE English and Maths at grade C/5 or equivalent		✓	✓	✓		
Skills and Experience	Minimum of 3 years' experience of managing a catering service and successfully leading a team of staff in a high-volume kitchen	✓		✓			✓
	Experience of working in school or college catering		✓	✓		✓	
	A positive approach to menu planning and developing of the catering service	✓				✓	
	Experience of catering management software		✓			✓	
	Experience of generic office management systems such as email; spreadsheets etc	✓		✓		✓	
	Able to lead by example in the preparation, cooking and presentation of high-quality nutritious food for large numbers of students and staff working on tight timescales	✓		✓		✓	
	A flair and enthusiasm for cooking with fresh quality ingredients	✓				✓	
	Ability to cope under pressure, in a clam and efficient manner	✓		✓		✓	
	Eye for detail and food presentation		✓				
	Good financial knowledge of Catering P&L ;food costing; stock control	✓		✓			✓
	Able to demonstrate a professional, enthusiastic and flexible attitude towards all customers whether they are students, staff or visitors.	✓				✓	
Capacity to act as a role model for team members and pupils through behaviour and appearance	✓						
Other	Have a sound knowledge and understanding of Government legislation on nutritional standards in schools?		✓			✓	
	Self- motivated and the ability to work without close supervision.	✓				✓	✓
	Ability to work a deadline with changing priorities	✓					✓