**Person Specification**

**Qualifications**

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| 1. | Level 2 certificate in food Hygiene. |  |
| 2. | NVQ in food preparation and cooking |  |

**Experience**

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| 3. | Experience of preparing fresh interesting and nutritious meals |  |

**Knowledge**

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| 4. | Good grasp of multiple cooking methods and an understanding of correct cooking. procedures such as blanching, searing, grilling, steaming browning, sautéing. |  |
| 5. | Understand the needs of pupils with special dietary requirements and allergens |  |
| 6. | Awareness of required cooking temperatures and log these if necessary |  |
| 7. | Assist in cooking classes and be able to accurately impart culinary skills |  |
| 8. | Work with the Head Chef and Sous Chef in preparing food related tasks and exercises for students |  |
| 9. | Work with the Chef on recipes and menu ideas |  |
| 10. | Communicate knowledge of food preparation and produce |  |
| 11. | Liaise with co-workers regarding world cuisines and new skills |  |
| 12. | Identify fresh fish, meat and produce |  |

**Skills**

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| 13. | Ability to read and complete simple instructions, such as cleaning rota, work rota, temperature control. |  |
| 14. | Able to understand seasonality and seasonally appropriate foods. |  |
| 15. | Able to identify and prepare fresh fish, meat, bake fresh breads and pastries. |  |
| 16. | Able to bake savoury dishes and be willing to learn and/ or improve on existing knowledge. |  |
| 17. | Ability to work on multiple tasks of varying difficulty through the day. |  |
| 18. | Ability to count dinner plates, cutlery and food portions. |  |
| 19. | Able to use and clean catering machinery and light equipment. |  |
| 20. | Demonstrate a willingness and enthusiasm for training and progression. |  |
| 21. | Able to encourage children to select a balanced meal. |  |
| 22. | Able to communicate with colleagues and children in a polite professional and friendly manner at all times. |  |
| 23. | Able to work on own and with a team with little day to day supervision. |  |
| 24. | Monitor control and reduce food waste. |  |
| 25. | Display and maintain a high standard of personal hygiene. |  |
| 26. | Display a commitment to the school’s equalities policies. |  |
| 27. | Be able to work within Health & Safety standards and Food Hygiene regulations. |  |
| 28. | Work effectively in a busy and hectic environment. |  |