

Personal Specification

	Essential	Desirable
Qualifications	Level 2 in Food and Hygiene	Level 3 in Food and Hygiene or Updated equivalent
Experience	The Cook in Charge will have experience of: working in a catering department; working in a customer-focused environment.	In addition, the Cook in Charge might have experience of: school-based catering; a managerial role within the catering industry.
Knowledge and understanding	The Cook in Charge will have knowledge and understanding of: work practices which ensure that food is handled in a safe and hygienic manner; work practices which ensure a healthy and safe working environment.	
Skills	The Cook in Charge will be able to: demonstrate customer service skills; lead and motivate colleagues; demonstrate good communication skills; work alone or as part of a team; relate well to the whole school community; work accurately under pressure; complete records in a detailed and comprehensive manner.	In addition, the Cook in Charge might also be able to: devise and/or extend a selection of foods that are appropriate for children.
Personal characteristics	Ability to adapt to a variety of situations A calm approach Meticulous about personal hygiene Self-organised	

