

HUMMERSKNOTT ACADEMY TRUST

PERSON SPECIFICATION – DEPUTY CATERING MANAGER

	Essential	Desirable	Stage Identified
Qualifications	<ul style="list-style-type: none"> Level 2 Food Safety and Hygiene Certificate Level 2 Controlling Food Allergy Risks NVQ2 or above in Catering GCSE English & maths Grade C or above 	<ul style="list-style-type: none"> Level 3 Food Safety Supervision Emergency First Aid at Work Certificate 	Application Form/Certificates
Experience	<ul style="list-style-type: none"> Experience of working in a team Experience of supervising a catering establishment/section for a minimum of one year including; menu planning and analysis, an understanding of nutrition and allergies Full range of cooking duties including service Experience of stock control, orders and deliveries Experience of supervising staff 	<ul style="list-style-type: none"> Experience in cashless till/payment systems School meals experience Food display experience Lunchtime supervision experience Functions and evening buffets Cash reconciliation/banking Experience and knowledge of HACCP Knowledge of Hygiene and Food Safety Law 	Application Form/References/ Interview
Skills	<ul style="list-style-type: none"> Good verbal communications skills Ability to work with a range of people-good customer care skills Ability to work on own and in a team Good organisational skills Ability to work under pressure and to delegate where appropriate A flexible approach to working hours 	<ul style="list-style-type: none"> Marketing and promotional skills Price negotiation skills (with suppliers) 	Application Form/References/ Interview