

Person Specification

Head Chef

Key Criteria	Specific Criteria
Knowledge and Experience	<p><i>Essential</i></p> <ul style="list-style-type: none"> • Experience of cooking for high volume numbers • In-depth knowledge and understanding of food hygiene regulations • An understanding of the Healthy Schools agenda
Skills	<p><i>Essential</i></p> <ul style="list-style-type: none"> • Ability to be creative with food preparation and production • Ability to lead, manage, motivate and develop a team of staff • Experience in record keeping and stock control • Ability to plan menus, portion control and costings • Good organisational skills • Ability to prioritise workload effectively • Excellent time management skills • Excellent communication skills • Ability to communicate effectively with all relevant stakeholders • Excellent problem-solving skills
Qualifications/ Training	<p><i>Essential</i></p> <ul style="list-style-type: none"> • Record of recent up to date and relevant catering qualifications
Personal Attributes	<p><i>Essential</i></p> <ul style="list-style-type: none"> • A supportive and co-operative team member • Standards driven • A positive attitude and commitment to equality • Encourages ideas, initiative and innovation in others • Highly motivated with an ability to work under pressure • Ability to manage own time well to meet competing demands • Ability to work outside normal Academy hours in line with Academy and community needs • Ability to relate well to children and members of the community