



A SKILLS, KNOWLEDGE AND APTITUDES	
Essential:-	
A1	Excellent customer service skills
A2	Competent numeracy skills & good cash handling skills
A3	ICT skills: ability to use or learn to use an electronic till
A4	Willingness to learn
A5	Knowledge of HACCP, Food Hygiene & Health and Safety
A6	Strong communication and interpersonal skills.
A7	Strong organisational and time management skills
A8	Decision making skills
Desirable:-	
A9	Broad understanding of the secondary school catering industry
B QUALIFICATIONS AND TRAINING	
Essential:-	
B1	Evidence of customer service training
B2	Basic Food Hygiene
Desirable:-	
B3	Equivalent of L2 qualifications
C EXPERIENCE	
Essential:-	
C1	Food service experience
Desirable:-	
C2	Experience in high volume catering
C3	Experience of working with children in any setting
D PERSONAL QUALITIES	
Essential:-	
D1	Ability to build warm and effective working relationships with children and adults
D2	Enthusiasm and high levels of personal motivation
D3	Excellent attendance, timekeeping and capacity to complete tasks to meet deadlines
D4	A team player, who will be flexible and will resolve problems
D5	Commitment to carry on learning
D6	A passion for food and food service
D7	The ability to think quickly, work safely in a catering environment, and stay calm in a crisis
D8	Ability to manage own workload and help others in a busy environment, with a wide range of customers, having a clear focus on customer services
D9	Satisfactory Enhanced disclosure with the Disclosure & Barring Service
E SPECIAL REQUIREMENTS	
Essential:-	
E1	A colleague who is willing to do overtime, and negotiated out of hours hospitality
E2	A colleague who will actively support our ethos
E3	Professional standards in dress, attendance and punctuality
Desirable:-	
E4	Practising and committed Roman Catholic
E5	Driving licence
<p><i>Please note: short-listed applicants will be expected to bring to interview the originals of their qualification certificates.</i></p>	