

## **Person Specification Assistant Chef**



### **Part A**

The following criteria (experience, skills, and qualifications) will be used to short-list at the application stage:

#### **Essential**

- NVQ Level II in Food Processing and Cooking.
- Level 2 in Food Safety in Catering Certificate
- Able to deliver high standards of meal production and service
- Able to demonstrate good relationships with others
- Self-motivated and able to work to fixed deadlines
- Able to work flexible hours including weekends and public holiday work
- Able to demonstrate high standards of customer service
- Energised by new and exciting challenges
- Experience of working in a catering environment

### **Part B**

The following criteria will be further explored at the interview stage:

- Evidence of certification
- Demonstrate of practical skills

#### **Additional Requirements**

- Enhanced DBS clearance