

CHILDREN ADULTS AND HEALTH

PERSON SPECIFICATION

POST TITLE: School Chef/Cook in Charge

GRADE: Band 5

	ESSENTIAL	DESIRABLE	METHOD OF ASSESSMENT
Educational Attainment	CGLI 706/1 or CGLI 7241 & 7242 or NVQ I If II or C&G Diploma in Professional Cookery Level 2 Basic Food Hygiene certificate (Level 2)	 Manual Handling and Moving of Objects training CGLI 7243 or CGLI 706/2 Hand Care Training Gravity Feed Slicer Training Fire Safety Awareness Course Foundation Certificate in Health and Safety Level 3 Food Hygiene Certificate Food allergy and medical diets training certificate Recognised training qualification First Aid at Work Statutory Certificate 	 Application form Certificates
Work Experience	 Experience of supervising staff to deliver top quality large scale catering Experience of working as a Chef/Cook or Assistant Chef/Assistant Cook 	 Experience within Local Government catering operations in schools 2 years' experience as a Cook-in-Charge/ Head Chef 	Application formInterviewReferences
Knowledge/ Skills/ Aptitudes	 Excellent people management skills Excellent written and verbal communication skills Excellent customer relationship skills Secure understanding of food allergens and caterers' legal responsibilities 	 Experience of service development initiatives Knowledge of school food nutritional standards 	InterviewReferences
Disposition	 Able to thrive under pressure Flexible approach to work 		Interview References

	 Committed to the principles of equality and diversity Ability to lead and work well as part of a team 	
Circumstances	Enhanced clearance from the Disclosure and Barring Service	DBS check