Chef
Person Specification

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, equivalent or higher
- Supervision and leadership of a team
- Able to manage and motivate others
- Able to deliver high standards of meal production and service
- Able to demonstrate good relationships with stakeholders
- Self-motivated and able to work to fixed deadlines
- Able to demonstrate high standards of customer service
- Able to develop and introduce new ideas for menus and foodservice
- Control of business cost targets
- Strong interpersonal skills
- Positive, innovative and solution focused
- Energised by new and exciting challenges
- Experience of working in a catering environment
- Understand the school environment e.g. Safe Guarding Children
- Encourage healthy eating

Desirable

- NVQ Level III in Hospitality Supervision, equivalent or higher
- Level 3 Award in Supervising in Food Safety in Catering
- Knowledge and experience of function planning and delivery
- Knowledge of nutrition and menu planning for educational establishments
- Experience of working in a variety of catering environments
- NCFE Level 1 Award in Providing a Healthier School Meals Service

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

- Evidence of certification
- To work flexible hours including evening and school holiday work

Additional Requirements

- Enhanced DBS clearance