Job Title:

Chef Manager

Person Specification:

	Job Requirements
Education and qualification	 HND/OND, NVQ Level 3 or equivalent in Hotel and Catering or substantial experience of catering for large numbers from freshly prepared ingredients e.g. educational environment, Hotel or banqueting Intermediate/Advanced Food Hygiene Certificate HACCP/Health & Safety Certificate First Aid Certificate
Knowledge and experience	 Experience catering in large organisation. Knowledge of specific Health and Safety functions associated with catering Knowledge of the 'National Nutritional Standards for School Lunches' Ability to market and present food related displays and signage in an exciting and appealing manner to internal stakeholders. Knowledge of special dietary requirements Experience of working to a budget and to control spending, stock control and administration
Skills and abilities	 Able to take initiative, lead, motivate, inspire and support others to achieve excellence. Ability to prioritise and manage own workload and that of the team. Effective budgetary skills. Ability and skills to deliver a commercially viable catering operation. Skills in menu planning and promoting attractive and healthy food. Good IT skills and good numeracy and literacy skills Excellent interpersonal and customer care skills Ability to organise work processes to deliver on time and to agreed quality standards. Ability to lead and manage a large team of staff. Assist in the training and coaching of staff. Able to able to undertake performance management of staff. Able to demonstrate a commitment to own professional development and to participate in the school's performance management arrangements.
Special Requirements	 Experience of working within an environment of children and young people Ability and willingness to work flexible hours within the school calendar. Commitment to equal opportunities and valuing diversity. High expectation of attendance over the last 2 years. An Enhanced BDS Check