

Person Specification

We will use these criteria to assess your suitability for the job.

Essential

1. NVQ Level II in Food Processing and Cooking, equivalent or higher
2. Supervision and leadership of a team
3. Able to manage and motivate others
4. Able to deliver high standards of meal production and service
5. Able to demonstrate good relationships with stakeholders
6. Self-motivated and able to work to fixed deadlines
7. Able to demonstrate high standards of customer service
8. Able to develop and introduce new ideas for menus and foodservice
9. Control of business cost targets
10. Strong interpersonal skills
11. Positive, innovative and solution focused
12. Energised by new and exciting challenges
13. Experience of working in a catering environment
14. Understand the school environment e.g. Safe Guarding Children
15. 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

Additional Requirements

DBS Clearance (Regulated Activity)

Our Values

Do you share our values of **proud**, **fair**, and **ambitious**?