

Assistant Cook/Domestic

Person Specification

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

Essential

- Skills and knowledge to cook nutritious, balanced healthy meals from fresh produce
- Ability to work to deadlines and to prepare meals in knowledge of kitchen and dietary needs
- Knowledge of menu planning
- Some experience of appropriate catering training and food hygiene courses attended.
- Evidence of some cooking experience for larger numbers.
- Ability to relate to other members of staff and service users.
- Able to work without supervision.
- Able to supervise other staff and young people as required in the preparation of food and in ensuring a safe working environment within the kitchen.
- Experience in cleaning and use of domestic appliances
- Ability to undertake general domestic duties as required throughout the nursery environment
- Ability to maintain a high standard of cleanliness and hygiene throughout the nursery environment.
- Must be committed to Equal Opportunities.

Desirable

- Knowledge of food hygiene regulations.

- An appropriate catering qualification {City and Guilds 706.1/2, NVQ3} and be willing to undertake further training within Directorate requirements.
- Experience in stock control and ordering.
- Experience of portion control.
- Experience of stock rotation.

Part B

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

- Points as listed under essential

Additional Requirements

- No adverse criminal record – Disclosure and Barring Service Check
- Reliable

Our Values

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