

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. Safeguarding Children

15. Encourage healthy eating
16. Willing and able to be work at locations throughout the city at short notice
17. Cover for chefs due to absence at short notice
18. Driving licence and access to own vehicle with business insurance for travel to multiple locations.

Desirable

1. NVQ Level III in Hospitality Supervision, equivalent or higher
2. Level 3 Award in Supervising in Food Safety in Catering
3. Knowledge and experience of function planning and delivery
4. Knowledge of nutrition and menu planning for educational establishments
5. Experience of working in a variety of catering environments
6. NCFE Level 1 Award in Providing a Healthier School Meals Service
7. Evidence of certification
8. To work flexible hours including evening and school holiday work

Additional Requirements

DBS Clearance (Regulated Activity)

Our Values

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