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PERSON SPECIFICATION

Post title: Chef
Academy: Thomas Walling Primary Academy
Reporting to: Catering Manager
Salary/pay range:£ £26,847 FTE, £20,347 Actual
Hours of work: 32.5 per week, Term time only plus 5 days

The successful candidate will meet the criteria detailed within this person specification. The listed criteria will form the basis of the selection process. Applicants should address all elements of the person specification, indicating experience and where appropriate, citing supporting examples within their application.

Qualifications & Training	Essential	Desirable	How Identified
Record of recent up to date and relevant catering qualifications	X		Application
Personal Attributes	**Essential**	**Desirable**	**How Identified**
Are highly **ambitious** for self and organisational growth	X		Application Interview Task
Are **brave** in leadership decision making, being innovative and forging new paths	X		
Are **curious** to identify solutions based on rigorous evidence and research	X		
Are **determined** to overcome obstacles and resilient in the face of challenge	X		
Are open minded to bringing about **extraordinary** change which may challenge the norm	X		
Are **fast** and nimble to address emerging needs and underperformance	X		
Are **good**, moral, truthful and treat others with respect	X		
Knowledge & Experience	**Essential**	**Desirable**	**How Identified**
Experience of cooking for high volume numbers	X		Application Interview Task
In-depth knowledge and understanding of food hygiene regulations	X		
An understanding of the Healthy Schools agenda	X		
Skills	**Essential**	**Desirable**	**How Identified**

Ability to lead, manage, motivate and develop a team of staff	**X**		**Application Interview Task**
Good organisational skills	**X**		
Ability to prioritise workload effectively	**X**		
Excellent time management skills	**X**		
Excellent communication skills	**X**		
Ability to communicate effectively with all relevant stakeholders	**X**		
Excellent problem-solving skills	**X**		
Ability to be creative with food preparation and production		**X**	
Experience in record keeping and stock control		**X**	
Ability to plan menus, portion control and costings		**X**	
	Essential	**Desirable**	**How Identified**
Demonstrate an acceptance of, and a commitment to, the principles of the Trust's Equal Rights policies and practices as they relate to employment issues and to the delivery of services to the community	**X**		**Application Interview Task**
Committed to equal opportunities policies relating to gender, race and disability in an educational context	**X**		
Safeguarding	**Essential**	**Desirable**	**How Identified**
Committed to the protection and safeguarding of children and young people	**X**		**Application Interview Task**
Demonstrate up to date knowledge of relevant legislation and guidance in relation to working with young people	**X**		