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| Catering Assistant – Person Specification |
| In your application, please demonstrate how you meet the following criteria |

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|  | **Person specification** |  |
| **Specialist knowledge/**  **skills and experience** | Minimum of three years relevant experience.  Minimum of Level 2 NVQ catering or equivalent experience.  Practical experience and knowledge of cooking  Ability to supervise others in line with school procedures  Ability to work under pressure and meet deadlines  Excellent time management  Ability to update and retain appropriate records  Ability to work effectively as a member of a team and contribute to the developments of the catering service.  Excellent knowledge of Hygiene and temperature control.  Excellent knowledge of ordering and stock control  Good ICT skills  Good Customer focus skills  Commitment to the vision of the school | **Desirable**  **Desirable**  **Essential**  **Desirable**  **Essential**  **Desirable**  **Essential**  **Essential**  **Desirable**  **Essential**  **Essential** |
|  | Knowledge of safeguarding procedures  Experience of budget/stock management  Experience in food, practical environment or transferrable skills  Experience of working with a wide range of young people  Effective use of ICT and other specialist equipment/resources  Ability to relate well to students and adults  To be able to work calmly under pressure  To be an effective team member  To be flexible and able to manage time effectively  To work independently and collaboratively  To act in the capacity of a First Aider | **Desirable**  **Desirable**  **Essential**  **Desirable**  **Desirable**  **Essential**  **Essential**  **Essential**  **Essential**  **Desirable** |