

Person Specification

Catering Assistant:

	Essential Criteria	Desirable Criteria
Experience (Relevant work and other experience)	<ul style="list-style-type: none"> Relevant experience within the context of the role. 	<ul style="list-style-type: none"> Previous large scale cooking experience. Operating commercial catering equipment. Experience of cooking in a school environment. Basic knowledge of Food Safety/Health and safety. General knowledge of nutrition
Education & Qualifications	<ul style="list-style-type: none"> Good level of numeracy and literacy. 	
Training	<ul style="list-style-type: none"> Willingness to undertake personal development and training to update knowledge and skills. 	<ul style="list-style-type: none"> Evidence of recent training. Basic Food Hygiene Certificate.
Skills	<ul style="list-style-type: none"> Ability to work effectively as a member of a team. Good, clear communication skills. Excellent interpersonal skills. An excellent personal manner. Ability to communicate with and maintain positive relationships with students and staff. Ability to stay calm under pressure. Good organisational skills. Ability to work on own initiative. Ability to adhere to procedures. 	<ul style="list-style-type: none"> Knowledge of Child Protection and Health and Safety procedures.
Personal qualities	<ul style="list-style-type: none"> Commitment to the ethos and aims of the school. Initiative and enthusiasm. Patient and conscientious. Excellent work ethic. Punctual Ability to maintain appropriate and supportive working relationships. Good role model for students. 	<ul style="list-style-type: none"> Confident to speak to a wide range of people. Well motivated; ability to work with minimum supervision. Resilient and adaptable.