PERSON SPECIFICATION - Cook

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|  | **Essential** | **Desirable** |
| Education and Qualification | C&G 706/1, 706/02 or NVQ level 3 Catering for Food Industry  Basic level 3 food hygiene certificate |  |
| Skills / Aptitude / Abilities | Able to follow recipe guidelines to produce simple but creative and well-presented dishes. Ability to take initiative. Able to work with others from varied cultural / spiritual backgrounds. Good communication skills. Open to feedback and able to respond to students (Student Council) requests.  Ability to supervise and direct others. | Understanding nutritional needs of special diets / allergies. |
| Knowledge | A knowledge of dietary needs and follow school food standards. |  |
| Experience | Cooking or catering for larger groups in similar environment. | Experience as a cook in a busy kitchen school/College |
| Personal Attributes | Enthusiastic about cooking.  A compassionate, empathetic and caring nature.  Flexible and cooperative. |  |