Person Specification

Skills and Knowledge			**Level**		**Assess by;**
***A**ttainable*	*Successful applicants will be expected to obtain the denoted qualifications or experience within an agreed period of time*			***A***	***A** Application* ***I** Interview* ***T** Testing* ***R** Reference*
***D**esirable*	*Applications will be preferred from candidates with the denoted qualifications or experience*		***D***		
***E**ssential*	*Applicants without the denoted qualifications or experience will not be considered for this role*	***E***			
Qualifications	Food Hygiene Certificate			X	
Skills / Experience	Procedural knowledge of food preparation and serving		X		
	General catering experience including supervision		X		

Competencies			**Level**		**Assess by;**
***A**wareness*	*Demonstrable aptitude and ability to develop in the particular work area*			***A***	***A** Application* ***I** Interview* ***T** Testing* ***R** Reference*
***S**ignificant*	*Clear competence in the work element sufficient for all role requirements*		***S***		
***E**xtensive*	*Sufficient expertise in the work element to lead and mentor others, and influence policy and practice*	***E***			
Planning and organising work	Working to set daily routines		X		
Influencing and interpersonal skills	Informal information exchange with staff and pupils		X		
	Occasional interaction with suppliers		X		
Using initiative	Dealing with day to day issues and problems		X		
Working independently	Supervising food prep in the absence of more senior staff		X		
Managing people	Working as part of a team – Light staff supervision		X		
Managing resources	Ensuring food storage and handling procedures are adhered to		X		
	Ordering		X		
Managing risk	Awareness of health and safety, food safety and child protection (where necessary) policy and procedures		X		
Managing oneself	Awareness of opportunities for self development		X		