**Person Specification**

**Post:** Assistant Chef

**Source Key:** A = Application Form, I = Interview, W = Work Based Test

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| **Minimum Essential Requirements** | | |
| **Area:** | **Attribute:** | **Method of Assessment Source:** |
| **Skills/Knowledge** | 1. Good level of cooking skills | A/I/W |
| 1. Ability to communicate in a clear and concise manner with staff and customers | I |
| 1. Ability to understand/organise and interpret budget, financial and administration control systems | A/I |
| 1. Ability to be adaptable, and create positive solutions to operational challenges | I |
| 1. Knowledge of Health & Safety and Food Hygiene regulations | A/I |
| 1. Knowledge of nutrition and dietetics | A/I |
| 1. Knowledge of the requirements of a catering unit | A/I |
| 1. Ability to deliver on-the-job-training and develop proactive and responsive team | A/I |
| **Experience/Qualifications** | 1. Educated to City & Guilds 706/1 or NVQ Level 1 & 2 Certificate in Food Preparation and Service, or be willing to work towards obtaining it | A/I |
| 1. The Royal Society Foundation Certificate in Nutrition, Level 1 or willing to work towards obtaining it | A/I |
| 1. Practical experience of working in a catering environment | A/I |
| 1. Practical clerical and accurate numerical experience | I |
| 1. Practical supervisory, team building and staff management experience | A/I |
| **Work Related Circumstances** | 1. Willing to undertake training and development in the post | I |