

<u>Assistant Cook - Person Specification</u>

	Essential	Desirable
Qualifications and training	 NVQ level 2 in catering or equivalent relevant qualification Minimum level 2 (Basic) NVQ Food Hygiene Certificate GCSE at grade A-E in Maths and English (or relevant equivalent qualification) 	 NVQ level 3 Food Hygiene Certificate GCSE at grade C in Maths and English (or relevant equivalent qualification)
Experience	 Preparing, cooking and serving hot and cold food within a large catering operation. (e.g. school, factory or large restaurant) Working effectively within a team 	Experience of working within a school kitchen
Knowledge and skills	 Hot and cold food preparation Working on own initiative Ability to break down quantities and recipes Effective and appropriate communication skills with adults and children Knowledge of healthy eating for children Knowledge of safe working practices Able to use general catering equipment safely and correctly 	Knowledge of school nutritional standards
Personal qualities	 Excellent verbal communication skills. Excellent time management and organisation skills High expectations of self and a desire to maintain professional standards. The ability to work as both part of a team and independently. The ability to maintain successful working relationships with colleagues. Willingness to undertake further training Ability to undertake physically demanding work Able to follow direction and instruction Be flexible and adaptable to a busy catering environment 	