PERSON SPECIFICATION

Job Title: Catering Supervisor Grade: GR3

Method of assessment (M.O.A)

AF= Application Form I= Interview

T= Test or exercise P= Presentation

CRITERIA	ESSENTIAL	M.O.A.
Experience (relevant work and other experience)	In-depth knowledge of large -scale catering.	AF/I AF/I
,	Experience of leading and supervising a team.	AF/I
	Experience of delivering high quality catering.	
Skills and abilities	Able to cook and present food to a high standard.	AF /I/ T
	Good budget management skills.	AF/ I/ T
	Good oral communication skills and interpersonal skills.	AF/I
	Good trainer skills.	AF/I/P
	Good IT skills.	AF/I/T
	Ability to motivate self and staff.	AF/I
	Able to work as part of a team.	AF/I
	Ability to receive instruction.	AF/I
	Able to work under pressure.	AF/I
	Ability to prioritise own workload and others as appropriate.	AF/I
	Develop good appropriate relationships with staff, students, visitors and all users of the school site.	AF/I
	Promoting a culture of involvement, listening and responsiveness to students and young people's needs. Flexible approach and attitude.	AF/I
	Ability to demonstrate an understanding of safeguarding and its importance.	AF/I

Training	Willingness to undertake appropriate training within a specified timeframe.	AF/I
Education /	Good standard of literacy and numeracy.	AF/I
qualifications	706 /2 or 706/3 or Level 3 NVQ in Professional Cookery or equivalent.	AF/I
	(Desirable)	AF/I
	Level 3 Food Safety.	AF/I
	Food Allergen Awareness Training.	
	Level 2 Health and Safety (Desirable)	AF/I
Other	Flexible approach in a changing environment.	AF/I
	Good awareness of food safety and health and safety.	AF/I/T
	Committed to improving the provision and the environment for all.	AF/I

Any criteria that are desirable only will be clearly marked

ALL STAFF ARE EXPECTED TO BE COMMITTED TO THE SCHOOL'S EQUAL OPPORTUNITIES POLICY.

COMPLIED BY:	Date:
(Shortlisting / Interviewing Panel)	
	Date: