

Catering Technician: Person Specification

AF – Application Form

SP – Selection Process

Specification	Essential/ Desirable	Method of Assessment
QUALIFICATIONS / PROFESSIONAL MEMBERSHIP		
▪ A minimum of 5 GCSEs including English and Maths or equivalent	E	AF
▪ Relevant Health and Safety training or a willingness to undertake training.	E	AF
▪ Food Hygiene Level 2 Certificate, or a willingness to undertake this qualification.	E	AF
PROFESSIONAL EXPERIENCE		
▪ Experience of working within a school or catering environment.	D	AF & SP
KNOWLEDGE AND SKILLS		
• Excellent oral and written communication skills.	E	AF & SP
▪ Ability to organise own workload and meet deadlines.	E	AF & SP
▪ Excellent ICT skills.	E	AF & SP
▪ The ability to work on your own initiative, whilst showing commitment and enthusiasm.	E	AF & SP
▪ To be able to work constructively as part of a team, understanding school roles and responsibilities and your own position within these.	E	AF & SP
PERSONAL QUALITIES		
▪ Self-motivation and personal drive to complete tasks to the required timescales and quality standards.	E	AF & SP
▪ The flexibility to adapt to changing workloads, demands and new school challenges.	E	AF & SP
▪ A commitment to your own continuous professional development.	E	AF & SP
▪ To support Health and Safety policies and practices within the department.	E	AF & SP

<ul style="list-style-type: none"> ▪ A personal commitment to the College's professional standards, including dress code, as appropriate. 	Essential	AF
<ul style="list-style-type: none"> ▪ The post will require an enhanced DBS clearance. 	Essential	SP
<ul style="list-style-type: none"> ▪ To promote Health & Safety, Safeguarding policies and Equality & Diversity across the Trust. 	Essential	AF

