|  **ATTRIBUTES** | **ESSENTIAL CRITERIA** | **DESIRABLE CRITERIA** |
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| **KNOWLEDGE** | * COSSH, HACCP,
* Manual Handling Regulations
* Knowledge of healthy eating and dietary requirements
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| **SKILLS** | * Good Communication skills
* Menu Planning
* Computer skills
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| **EXPERIENCE** | * At least 1 years' experience working in a large establishment
* Ordering & Stock Management
 | * Planning/Preparing meals for weddings/3 course Meals for commercial activity.
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| **QUALIFICATIONS** | * City & Guilds 706-1 or equivalent
* City & Guild 706 – 1 or equivalent
* NVQ Level 1 & 2
* Maths & English GCSE Grade C or above
 | * NVQ Level 3
* Driving License
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| **PERSONAL ATTRIBUTES** | * Good standards of hygiene
* Well organised and methodical
* Ability to prioritise, work pressure and meet deadlines
* Trustworthy, a good timekeeper and demonstrate flexibility
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| **EQUALITY** | * An understanding of, acceptance and commitment to the fundamental principles of equal opportunities.
* Able to work in a way that promotes equality of opportunity and respect for diversity.
* Proactive and passionate about equality, diversity and inclusion.
* Ability to communicate effectively with people from a variety of backgrounds.
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| **SAFEGUARDING** | * Evidence of a commitment to safeguarding and promoting the welfare of children and young people and expects all staff to share this commitment.
* Able to work in a way that promotes the safety and well-being of children and young people.
* Whilst this role does not work directly with students you will be based on site and have regular access to students and are therefore in regulated activity
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