| **ATTRIBUTES** | **ESSENTIAL CRITERIA** | **DESIRABLE CRITERIA** |
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| **KNOWLEDGE** | * COSSH, HACCP, * Manual Handling Regulations * Knowledge of healthy eating and dietary requirements |  |
| **SKILLS** | * Good Communication skills * Menu Planning * Computer skills |  |
| **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. |
| **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 |
| **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 |  |
| **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. |  |
| **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 |  |