



## Larmenier & Sacred Heart Catholic Primary School

### Head Chef Person Specification

The role requires a creative and passionate individual who enjoys cooking with fresh ingredients and creating delicious and cost-effective menus to suit pupils, staff and visitors. You will be experienced in running a kitchen, leading training and managing a team. You will be entrepreneurial and innovative both in fundraising ideas and promoting healthy eating across the whole school.

Qualifications	Category	Source of Evidence
NVQ or equivalent in food preparation and cooking	Essential	A
Level 3 certificate in food hygiene	Essential	A
<b>Experience</b>		
Leading a kitchen team and catering in a high-volume environment	Essential	A I R
Managing, deputising or assisting in a working kitchen	Essential	A I R
Leading a team and providing effective training in kitchen skills	Essential	A I R
<b>Knowledge</b>		
A passion for food and healthy eating and the ability to provide balanced and nutritious meals	Essential	A I R
An interest in growing own produce, e.g. herbs in the school garden	Desirable	A I R
An understanding of The School Food Plan and related guidelines	Desirable	A I R
Good foundation and higher-level knowledge of food preparation methods including: balancing meals, portioning, stock rotation and ordering	Essential	A I R
Strong knowledge of baking	Desirable	A I R
Ability to cook to a high standard across multiple disciplines and to meet tight deadlines	Essential	A I R
Experience of managing a budget and the ability to effectively manage accounts, orders and deliveries	Essential	A I R
Knowledge of guidance and requirements around safeguarding children	Desirable	A I R

Skills				
Ability to lead the kitchen team to ensure that Health and Safety and Food Hygiene regulations are strictly adhered to at all times	Essential	A	I	R
Ability to work independently, motivate and lead a team in a busy working environment	Essential	A	I	R
Ability to create and implement an interesting and healthy menu that caters to the needs of the school - considering pupils' allergies and food intolerances	Essential	A	I	R
Ability to prepare a large volume of high-quality meals to a deadline every school day	Essential	A	I	R
Ability to create a harmonious atmosphere in which to work and eat food	Essential	A	I	R
Ability to plan ahead to deal with unforeseen circumstances	Essential	A	I	R
Ability to meet deadlines	Essential	A	I	R
Ability to use and clean machinery and kitchen equipment and train and supervise kitchen staff to do so too	Essential	A	I	R
Possess good verbal and communication skills to enable liaison with all kitchen, school staff, pupils and parents/carers across a number of agreed formats (e.g. face to face, surveys, newsletters etc)	Essential	A	I	R
Ability to train staff in kitchen skills	Essential	A	I	R
Ability to plan and run cooking classes and lead initiatives for children, to enrich the school curriculum	Essential	A	I	R
Good basic computer skills	Essential	A	I	R
Display a commitment to the school's ethos and policies. To show respect for all members of the school community	Essential	A	I	R
Ability to think innovatively and offer and lead on catering-based fundraising ideas	Essential	A	I	R
Personal Qualities				
Willingness to support the distinctly Catholic nature of the school	Essential	A	I	R
Motivated team member who is approachable and able to inspire others	Essential	A	I	R
Commitment to safeguarding and equality	Essential	A	I	R