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**Person Specification**

**Kitchen – General Assistant**

**Experience:-**

* Basic food preparation and service of food
* Working in a busy kitchen Environment
* Experience of working in a large multi-skilled organisation

**Education and Training:-**

* Basic Food Hygiene Certificate – Level 1
* NVQ in basic food preparation / cooking

**Knowledge:-**

* School Food Plan and legislation in relation to food served in schools

**Technical Skills and Abilities:-**

* Operation of electronic cash collection systems
* Good Organisation Skills
* Knowledge of or involvement in the catering business
* Knowledge of health and safety procedures /
* systems
* Knowledge of food safety management systems
* Working knowledge of vending machines - if appropriate
* Assistance with preparation of food for functions
* Creativity and presentation skills

**Generic Competencies:-**

* Communicate Effectively
* Being customer focussed
* Effective Team Working
* Personal Organisation and Effectiveness
* Personal Development
* Making the most of Information and
* Communications Technology

**Additional Factors:-**

* A willingness to be flexible in a changing environment