



# Chef de Partie Tournant

## Person Specification

Qualifications	Essential	Desirable	Method of assessment/Evidence
Level 2 (GCSE Equivalent) English and Maths	✓		Appropriate original certificates
First Aid		✓	
Knowledge of food hygiene standards (including certificate if possible)	✓		
Relevant catering qualifications		✓	
<b>Experience</b>			
Working in all areas of kitchen environment	✓		Application form Interviews References
Experience of patisserie		✓	
Experience of working independently to meet deadlines	✓		
Experience of schools		✓	
5-years' experience in catering		✓	
Allergy awareness, and a good understanding of belief/faith dietary requirements	✓		
Experience working with large numbers		✓	
<b>Basic skills, characteristics and competences</b>			
Awareness of and commitment to the safeguarding and welfare of children	✓		Application form Interviews and pre-interview task References
Ability and willingness to communicate on a day-to-day basis with staff and students	✓		
Ability to monitor ingredients, and request reorders from kitchen manager in good time	✓		
Understand the importance of tasty and balanced meals	✓		
Technical knowledge of food and menu preparation	✓		
Creativity in meal and menu preparation		✓	
IT skills		✓	
Ability to manage multiple tasks, and prioritise workload to meet service times	✓		
<b>Personal qualities</b>			

Friendly and approachable	✓		Application form Interviews References
Excellent organisation skills	✓		
Good team player and reliability	✓		
Patience and diplomacy	✓		
Flexibility, initiative and resilience	✓		
A keen learner with the ability to seek and act on advice, and willingness to respond to the needs of the school	✓		
High expectations of self and others	✓		