Person Specification

Cook in Charge (Level 3) Grade 4 or 5 (SCP 5 or 6-7)

	Essential	Desirable
Qualifications	 A minimum of NVQ Level 2 or working towards Level 3, or equivalent qualification, in Food Preparation and cooking or comparable experience. Advanced Food Hygiene Certificate. 	
Work or relevant experience	Supervisory/management experience of an institutional catering service.	Further qualifications in Kitchen Supervision or Kitchen Management.
Knowledge and Understanding	 Awareness of the current DfES nutritional standards for school pupils. Experience of cooking/ food preparation for large numbers. Knowledge of specialist diets for health conditions and cultural and religious backgrounds. Knowledge of health and safety good practice in the kitchen. Good literacy and numeracy skills. Basic ICT Ability to use relevant equipment. Ability to relate well to children and adults. Knowledge of health and safety procedures and precautions. Awareness of COSHH regulations. Knowledge of health and hygiene procedures, including HACCAP Ability to identify own training and development needs and co-operate with means to address these 	
Skills and Abilities (relevant to post)	 Sufficiently fluent in spoken English to ensure effective performance in the role 	

Personal qualities	 Ambition and confidence to take on the responsibility of making the catering service at the school a success. Conscientious with the desire to carry out your role to the best of your ability, being diligent and thorough. Enthusiasm with positivity and optimism in encouraging your team to remain motivated. Flexibility with the willingness to change and adapt to unexpected situations and circumstances calmly. Initiative to see an opportunity and take action Reliability by having the quality of being depended upon, and there to support the team or school. 	
Special Conditions	 Willingness to undertake an enhanced Disclosure and Barring Service (DBS) check. 	