PERSON SPECIFICATION - Cook in Charge

CRITERIA	ESSENTIAL	DESIRABLE	Form of assessment
Qualifications	Nationally recognised qualification eg City and Guilds 706/1 706/2 or NVQ Level 2 Food Preparation and Cooking Intermediate Food Handling Certificate	First Aid at work certificate	Application Form Application Form Application Form
Knowledge, Skills and Experience	Experience of catering in large quantities to high standards in an education setting or similar. Experience of cooking to order and meeting work related targets.	Experience of coaching and training other members of kitchen staff	Application Form/Interview Application Form/Interview
	Experience of people management Experience of completing paperwork and administration tasks associated with the running of a commercial kitchen		Application Form/Interview

Personal Qualities	Ability to motivate staff positively	Application Form/Interview
	Positive attitude to working with children.	Application Form/Interview
	Ability to communicate effectively with all stakeholders and to work as part of a team.	Application Form/Interview
	Commitment to high standards.	Application Form/Interview
	Ability to undertake bending and lifting in day to day duties.	Application Form/Interview
	Ability to show enthusiasm, positivity and initiative.	Application Form/Interview
	Willingness adapt to change, take on new tasks and develop professionally	