## School Chef - Person Specification

### Knowledge:
- Practical catering procedures.
- Knowledge of cleaning procedures and schedule planning.
- Knowledge of Health and Safety; Food Hygiene and Personal Hygiene legislation in a catering environment.
- Knowledge of compiling menus and what is required for a balanced diet. Awareness of different diets.
- Knowledge of purchasing, invoicing, stock control system.
- Knowledge of basic personnel procedures, i.e. induction, discipline.
- Knowledge of customer care requirements.
- Knowledge of National School Food Standards

### Skills and Abilities:
- Able to adapt meals to meet the needs of individual pupils – medical/dietary.
- Able to cook healthy nutritious meals using a wide variety of cookery techniques.
- Able to control and manage a catering operation to ensuring that all specified duties, performance standards and budgetary targets and legal requirements are adhered to.
- Able to supervise a number of employees, e.g. personnel organisation, delegation, motivation, identifying poor performance and liaise with staff.
- Excellent communication skills in order to deal with enquiries, both face to face and on the telephone.
- Able to increase staff awareness to customer needs.
- Able to undertake training, when required to do so, in Health and Safety, Food Safety, Customer Care, Manual Handling and the preparation, cooking and serving of food.

### Experience:
- Experience of maintaining health & safety and hygiene standards.
- Experience of stock control and working within specified budgets; staff management; supervision; training.
- A minimum of two years experience of controlling and managing a catering operation and ensuring that all specified duties, performance standards and budgetary targets and legal requirements are met.

### Educational:
- City and Guilds 706/1 and 706/2 or relevant NVQ or equivalent experience.
- Certificate of Foundation Food Hygiene.

### Special Requirements:
- A Disclosure and Barring Service check will be conducted prior to appointment.