

## Person Specification



<b>School Cook/ Catering Manager Person Specification</b>	<b>Essential/ Desirable</b>
<b>Qualifications</b>	
GCSEs or equivalent.	<b>E</b>
Certification in food safety (e.g., Level 2 Food Hygiene).	<b>E</b>
Culinary or equivalent professional training.	<b>D</b>
<b>Experience</b>	
Proven experience as a cook or chef, preferably in a school, childcare, or similar setting.	<b>E</b>
Experience in menu planning and food preparation for large groups.	<b>E</b>
Experience managing food inventory and ordering supplies.	<b>E</b>
Previous experience in an educational setting or with child nutrition programmes.	<b>D</b>
<b>Skills and Abilities</b>	
In-depth knowledge of food safety regulations and best practices.	<b>E</b>
Strong culinary skills, including the ability to prepare and cook a variety of healthy and appealing meals.	<b>E</b>
Excellent organisational and time management skills to manage multiple tasks efficiently.	<b>E</b>
Ability to create and adapt menus to meet varying dietary needs, including those with special dietary requirements or cultural and religious preferences.	<b>E</b>
Strong leadership and team management skills, with the ability to supervise and motivate kitchen staff.	<b>E</b>
Effective communication skills to interact positively with pupils, staff, parents, and external partners.	<b>E</b>
Customer service-oriented with a friendly and approachable demeanour.	<b>E</b>
Physical stamina to handle the demands of a busy kitchen environment, including lifting, standing for long periods, and working in hot conditions.	<b>E</b>
Knowledge of nutrition education and ability to promote healthy eating habits among young people or adults.	<b>D</b>
Familiarity with School Food Standards.	<b>D</b>
<b>Personal Attributes</b>	
Passionate about promoting health and well-being through nutritious meals.	<b>E</b>
Passionate about using and cooking with fresh ingredients	<b>E</b>
Committed to the values and mission of the school.	<b>E</b>
Enthusiastic about working with children and creating a positive dining experience for them.	<b>E</b>
Flexible and adaptable to changing circumstances and requirements.	<b>E</b>
Collaborative mindset, with the ability to work effectively with a team and external partners like Food For Thought.	<b>E</b>
Reliable and punctual, with a strong work ethic and attention to detail.	<b>E</b>
Creative and innovative approach to menu planning and food presentation.	<b>D</b>
Commitment to continuous professional development and learning.	<b>D</b>