

Dean Field General Kitchen Assistant Scale 1b (scale point 2) Person Specification

	Essential	Desirable	How identified
1. Knowledge and skills (including any relevant or required qualifications)	Knowledge of Health & Safety and hygiene procedures and precautions in a catering environment. Basic standard of literacy and able to read instructions. Basic mathematical skills required for portioning of food etc. Ability to understand and follow instructions. Ability to communicate effectively with colleagues and pupils. Good organisational skills.	NVQ1 in Catering or equivalent Food Hygiene Certificate First Aid qualification	Application Form Interview
2. Personal Development and Additional Learning	Shows commitment to own self development Willing to participate in further training and development activities (All catering staff are required to attain a basic food hygiene qualification).		Application Form Interview References

	Essential	Desirable	How identified
3. Experience	Experience of working in a catering position. Experience in preparing, cooking and presenting food, in particular, vegetables, salads, sandwiches for large numbers of people.	Experience of working in a school environment Experience of working in a busy kitchen/restaurant.	Application Form Selection Process
4. Initiative	To be able to work as part of a team. Open-minded and flexible. Ability to work well under pressure.		Application Form Selection Process References
5. Circumstances	Ability to lift industrial catering equipment and to move tables, chairs and trolleys etc. Willingness to work various shifts patterns and work overtime as required.	Positive attitude to working with children and adults (eg parents, carers)	Application form Interview