



Assistant Cook PERSONAL SPECIFICATION

CATEGORY	ESSENTIAL	DESIRABLE
APPLICATION	<ul style="list-style-type: none"> • Supported in reference • Well-structured supporting statement 	
QUALIFICATIONS	<ul style="list-style-type: none"> • Level 2 in Food Hygiene 	<ul style="list-style-type: none"> • Level 3 in Food Hygiene or updated equivalent • Food allergy and Intolerance training
EXPERIENCE	<ul style="list-style-type: none"> • Worked in a work-based kitchen environment. 	<ul style="list-style-type: none"> • Worked successfully in a school kitchen. • Worked in a managerial role
SKILLS	<ul style="list-style-type: none"> • Good communication skills • Ability to work co-operatively with others. • Able to work alone • Lead and motivate staff • Work effectively with colleagues, management and all school stakeholders. • Good organisational skills. • Ability to think on your feet. • Use initiative within ethos of the team. • Work practices which ensure that food is handled in a safe and hygienic manner. • Work practices which ensure a healthy and safe working environment. 	<ul style="list-style-type: none"> • Willingness to undertake further training • Knowledge of planning menus
PERSONAL ATTRIBUTES	<ul style="list-style-type: none"> • Ability to demonstrate enthusiasm. • Caring and sensitive attitude towards children, parents and staff. • Excellent interpersonal skills. • Well organised. • Ability to use initiative. • Calmness, motivation, initiative, flexibility, positive nature, empathy, confidentiality. • Flexibility and adaptability in order to be able to mix and work with a wide range of people. • Sense of humour/fun. • A degree of resilience. • An excellent team player. 	