

Assistant Chef - Person Specification

Education and Qualifications	Criteria	Assessment
Relevant vocational or professional qualification – i.e. NVQ 2 in Professional Cookery or equivalent qualifications or experience	E	A/I
English and Mathematics GCSE or equivalent	E	A/I
Commitment to personal/professional development	D	I
Willingness to work towards food hygiene qualification	E	I

Experience	Criteria	Assessment
Experience of working within a catering environment	E	A/I
Experience of working in a school setting	D	A/I
Experience of using general and specialist kitchen equipment	E	A/I
Knowledge of different food preparation methods	E	A/I
Knowledge of menu planning, ordering and stock rotation	E	A/I
Ability to prepare and present food to meet quality, cost and food and health and safety standards	E	A/I
Knowledge of current food legislation in regards to food hygiene and health and safety in the workplace (COSHH)	D	A/I
Experience of supervising a team of catering staff in delivering an efficient and high quality level of service	E	A/I

Skills and Attributes	Criteria	Assessment
Good communication skills	E	A/I
Ability to work as part of a team in collaboration with other professionals and also able to work unsupervised	E	A/I
Ability to meet deadlines	E	A/I
Excellent time management skills and the ability to remain calm under pressure	E	A/I
Ability to demonstrate good levels of customer service	E	A/I

Personal Qualities	Criteria	Assessment
Highly motivated and self-reliant	E	A/I
Enthusiastic and committed	E	I
High standards of professionalism and confidentiality	E	A/I
High standards of personal presentation	E	I
Reliable with an excellent record of attendance and punctuality	E	A/I
Flexible	E	A/I
Excellent interpersonal skills	E	I
Display calmness under pressure; but remain focussed	E	I
Demonstrate an awareness and understanding of Equal Opportunities and other people's behavioural, physical, social and welfare needs within the workplace	E	I

Criteria Key

- E** Essential
- D** Desirable

Assessment Key

- A** Application Form
- I** Interview

