

KINGSLEIGH PRIMARY SCHOOL
CHEF MANAGER – PERSON SPECIFICATION



| <u>Qualifications/Training Requirement</u> | <u>Criteria</u> |
|------------------------------------------------------------------------------------------------------|------------------------|
| City and Guilds 706 part 1 and part 2 or NVQ equivalent | Essential |
| Relevant training in operating a commercial catering kitchen | Essential |
| Relevant health and safety awareness training | Essential |
| Level 3 Food Hygiene Certificate | Desirable |
| <u>Achievements & Experience Requirement</u> | <u>Criteria</u> |
| Good range of cooking skills | Essential |
| Proven track record and practical experience of large-scale catering and large-scale food production | Desirable |
| Practical experience of operating a large-scale commercial catering kitchen | Desirable |
| Experience of schools meals service | Desirable |
| <u>Knowledge Requirement</u> | <u>Criteria</u> |
| Knowledge of HACCP and COSHH | Desirable |
| Knowledge of Manual handling in the catering environment | Desirable |
| Knowledge of nutritional requirements of school aged children | Desirable |
| <u>Skills Requirement</u> | <u>Criteria</u> |
| Administrative skills relating to stock taking tasks | Essential |
| Good numeracy and literacy skills | Essential |
| Ability to manage a team effectively | Essential |
| <u>Qualities & Attitude Requirement</u> | <u>Criteria</u> |
| Ability to communicate at all levels both verbal and written | Essential |
| Commitment to the schools Equal Opportunities Policy | Essential |
| High standards of personal hygiene and appearance | Essential |
| Resilient and able to work to deadlines | Essential |
| Well organized | Essential |
| Able to work off own initiative | Essential |
| Ability to work and contribute to the team | Essential |
| Willingness to work flexibly when required | Essential |