

Topic	Essential	Desirable
Knowledge		
Health and Safety practices. Principles of food hygiene and storage/service. Good all round catering knowledge. A knowledge of portion, stock control and food cost control. Checking and receipt of goods. Use of all types of catering equipment.	✓	
Awareness of the principles of manual handling. Awareness of food safety and cleaning practices.		✓
Qualifications & Experience		
NVQ level 1 or 2 or City and Guilds 706/1 or relevant experience	✓	
Food Hygiene Certificate		✓
Willingness to undergo training (NB all catering staff are required to attain a basic food hygiene qualification)	✓	
Willingness to undertake First Aid training		✓
Working within a team		✓
Safe working practices	✓	
Working to deadlines	✓	
Take responsibility in the absence of the supervisor		✓
Large scale production experience		✓
Basic food hygiene	✓	
Firm commitment to providing a quality catering service	✓	
Skills		
Good cooking skills	✓	
Good communication skills, both written and oral	✓	
Flexible approach	✓	
Ability to work in catering unit	✓	
Ability to carry out manual handling duties, including tables and chairs, trolleys etc.	✓	
Be able to follow instructions in the day to day running of the school kitchen	✓	
Other		
DBS enhanced disclosure	✓	
Medical check	✓	
2 Satisfactory references	✓	
Ability to form and maintain appropriate relationships and personal boundaries with children All postholders share responsibility of safeguarding and promoting the welfare of children	✓	
Be committed to equal opportunities	✓	
A satisfactory attendance record (normally less than 5 days in a year) but taking into account individual circumstances.	✓	

Please note:

In addition to a candidate's ability to perform the duties of the above post, the interview (if you are successfully shortlisted) will also explore issues relating to safeguarding and promoting the welfare of children.