

Topic	Essential	Desirable
Knowledge		
Understanding of basic hygiene requirements in a catering environment	✓	
Awareness of the principles of manual handling. Awareness of food safety and cleaning practices.		✓
Qualifications & Experience		
NVQ level 1 Catering, Food Hygiene Certificate or relevant experience		✓
Working within a team	✓	
Safe working practices	✓	
Willingness to undergo training (NB all catering staff are required to attain a basic food hygiene qualification)	✓	
Willingness to undertake First Aid training		✓
Working to deadlines	✓	
Basic standard of literacy	✓	
Ability to understand instructions	✓	
Basic food hygiene	✓	
Previous experience in catering		✓
Experience of working in a school kitchen		✓
Firm commitment to providing a quality catering service	✓	
Skills		
Understanding of basic hygiene requirements in a catering environment	✓	
Ability to work under pressure	✓	
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 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.