

## WADDESDON CHURCH OF ENGLAND SCHOOL

### Person Specification Form

#### School Chef / Restaurant Manager

Personal Attributes required (on the basis of the job description)	Essential (E) or Desirable (D)	To be identified by: (e.g. application form, interview, reference etc.)
<b>Qualifications</b> <ul style="list-style-type: none"> <li>• Minimum of 5 GCSEs or equivalent, including English and Maths</li> <li>• 706/1 and 2 or NVQ equivalent (Level 1 and 2) in Professional Cookery</li> <li>• Valid Food Hygiene qualification</li> </ul>	E  E  E	App Form  App Form  App Form
<b>Experience</b> <ul style="list-style-type: none"> <li>• Experience of preparing, cooking and serving food for large numbers, including the ability to scale recipes up and down to suit varying numbers, and making food in large batches</li> <li>• Experience of ordering commodities, food costings and general administration</li> <li>• Line Management/Supervisory experience</li> <li>• Willingness to participate in relevant training and development opportunities</li> <li>• Experience of working in a school environment</li> <li>• A positive view of young people</li> </ul>	E  E  E E  E D	App Form/Int  App Form/Int  App Form/Int App Form/Int  App Form/Int App Form/Int/Ref
<b>Knowledge/skills/abilities</b> <ul style="list-style-type: none"> <li>• Ability to work unsupervised and to produce nutritious, economical, well presented meals of good quality to meet clients' needs</li> <li>• Ability to demonstrate excellent food production and presentation skills for large numbers</li> <li>• Experience of planning menus and ordering provisions within budget allocation</li> <li>• Ability to tailor menus for themed school events and to take creative initiative in contributing to this area of school life</li> </ul>	E  E  E  E	App Form/Int/Ref  App Form/Int/Ref  App Form/Int/Ref  App Form/Int/Ref

<ul style="list-style-type: none"> <li>• Ability to recognise practical implications of regulations and legislation relating to safe and hygienic working within a catering service</li> <li>• Ability to use general catering equipment safely and correctly</li> <li>• Ability to deliver excellent customer service</li> <li>• Ability to form good working relationships with other staff and to communicate effectively with people at all levels</li> <li>• Ability to relate well to children and adults</li> <li>• Ability to follow instructions e.g. menus, recipes, guidelines, Codes of Practice</li> </ul>	<p style="text-align: center;">E</p> <p style="text-align: center;">E</p> <p style="text-align: center;">E</p> <p style="text-align: center;">E</p> <p style="text-align: center;">E</p> <p style="text-align: center;">E</p>	<p>App Form/Int/Ref</p> <p>App Form/Int/Ref</p> <p>App Form/Int/Ref</p> <p>App Form/Int/Ref</p> <p>App Form/Int/Ref</p> <p>App Form/Int/Ref</p>
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October 2019