

PERSON SPECIFICATION

Catering Supervisor

ATTRIBUTES	ESSENTIAL	DESIRABLE	HOW ASSESSED
Qualifications	<ul style="list-style-type: none"> • Good standard level of Education • NVQ Level 2 – Food Preparation 	<ul style="list-style-type: none"> • Food and Hygiene Certificate 	A, I, R
Work experience and desired vocational training	<ul style="list-style-type: none"> • Some experience of working in a similar role • Experience of producing home cooked food 	<ul style="list-style-type: none"> • Supervisory experience in a catering establishment 	A, I, R
Knowledge and understanding	<ul style="list-style-type: none"> • Some knowledge of operational catering / managing a catering unit • Understanding of food allergies • Compliance of Food Hygiene 	<ul style="list-style-type: none"> • Knowledge of Health and Safety legislation 	A, I
Skills and abilities	<ul style="list-style-type: none"> • Have a passion for food, desire to deliver a high quality meal or snack 		A, I, R
Personal qualities	<ul style="list-style-type: none"> • Ability to work in an organised manner • Ability to relate well to young people and adults • Ability to work part of a team • Ability to build relationships • Work under pressure and meet deadlines • Self-motivated, enthusiastic and reflective • Flexible and reliable 		A, I, T, R
Special Working Conditions	<ul style="list-style-type: none"> • No smoking policy • Willingness to attend training courses • Willingness to attend staff meetings • Willingness to undertake a DBS (criminal record) check 		A, I

Method of Assessment: (A) application form, (I) interview, (R) references