## **Person Specification – School Cook**

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| **School Cook/ Catering Manager****Person Specification** | **Essential/ Desirable** |
| **Qualifications** |
| GCSEs or equivalent. | **E** |
| Certification in food safety (e.g., Level 2 Food Hygiene). | **E** |
| Culinary or equivalent professional training. | **D** |
| **Experience** |
| Proven experience as a cook or chef, preferably in a school, childcare, or similar setting. | **E** |
| Experience in menu planning and food preparation for large groups. | **E** |
| Experience managing food inventory and ordering supplies. | **E** |
| Previous experience in an educational setting or with child nutrition programmes. | **D** |
| **Skills and Abilities** |
| In-depth knowledge of food safety regulations and best practices. | **E** |
| Strong culinary skills, including the ability to prepare and cook a variety of healthy and appealing meals. | **E** |
| Excellent organisational and time management skills to manage multiple tasks efficiently. | **E** |
| Ability to create and adapt menus to meet varying dietary needs, including those with special dietary requirements or cultural and religious preferences. | **E** |
| Strong leadership and team management skills, with the ability to supervise and motivate kitchen staff. | **E** |
| Effective communication skills to interact positively with pupils, staff, parents, and external partners. | **E** |
| Customer service-oriented with a friendly and approachable demeanour. | **E** |
| Physical stamina to handle the demands of a busy kitchen environment, including lifting, standing for long periods, and working in hot conditions. | **E** |
| Knowledge of nutrition education and ability to promote healthy eating habits among young people or adults. | **D** |
| Familiarity with School Food Standards. | **D** |
| **Personal Attributes** |
| Passionate about promoting health and well-being through nutritious meals. | **E** |
| Passionate about using and cooking with fresh ingredients | **E** |
| Committed to the values and mission of the school. | **E** |
| Enthusiastic about working with children and creating a positive dining experience for them. | **E** |
| Flexible and adaptable to changing circumstances and requirements. | **E** |
| Collaborative mindset, with the ability to work effectively with a team and external partners like Food For Thought. | **E** |
| Reliable and punctual, with a strong work ethic and attention to detail. | **E** |
| Creative and innovative approach to menu planning and food presentation. | **D** |
| Commitment to continuous professional development and learning. | **D** |