



## Person Specification

### Kitchen – General Assistant

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#### **Experience:-**

- Basic food preparation and service of food
- Working in a busy kitchen Environment
- Experience of working in a large multi-skilled organisation

#### **Education and Training:-**

- Basic Food Hygiene Certificate – Level 1
- NVQ in basic food preparation / cooking

#### **Knowledge:-**

- School Food Plan and legislation in relation to food served in schools

#### **Technical Skills and Abilities:-**

- Operation of electronic cash collection systems
- Good Organisation Skills
- Knowledge of or involvement in the catering business
- Knowledge of health and safety procedures / systems
- Knowledge of food safety management systems
- Working knowledge of vending machines - if appropriate
- Assistance with preparation of food for functions
- Creativity and presentation skills

#### **Generic Competencies:-**

- Communicate Effectively
- Being customer focussed
- Effective Team Working
- Personal Organisation and Effectiveness
- Personal Development
- Making the most of Information and Communications Technology

#### **Additional Factors:-**

- A willingness to be flexible in a changing environment