

School Catering Assistant Person Specification

	Essential	Desirable
Qualifications and Training	<ul style="list-style-type: none"> ➤ Good basic education to GCSE standard or equivalent 	<ul style="list-style-type: none"> ➤ Level 2 Food Safety (or NVQ equivalent) ➤ First Aid qualification
Experience	<ul style="list-style-type: none"> ➤ Experience of working with young people 	<ul style="list-style-type: none"> ➤ Experience of working in school ➤ Experience in catering environment
Skills and Knowledge	<ul style="list-style-type: none"> ➤ Understanding of the routines and challenges of catering in a school environment ➤ Good communication and organisational skills ➤ High standards of personal hygiene ➤ Ability to multitask and work efficiently in a stressful environment ➤ Strong customer service skills ➤ Ability to complete all necessary documentation including timesheets, temperature sheets and cleaning schedules ➤ Ability to work alone as well as part of the team ➤ Flexibility to work extra school events as required 	<ul style="list-style-type: none"> ➤ Wide knowledge of culinary production and strong culinary skills ➤ The ability to work to specified procedures consistently
Personal Qualities	<ul style="list-style-type: none"> ➤ Commitment to promoting the ethos and values of the school and getting the best outcomes for all pupils ➤ Commitment to acting with integrity, honesty, loyalty and fairness to safeguard the assets, financial probity and reputation of the school ➤ Ability to work under pressure, prioritise effectively and manage workloads ➤ Commitment to maintaining confidentiality at all times ➤ Commitment to safeguarding and equality ➤ Uses initiative and is open and receptive to new ideas, approaches and challenges. 	

	<ul style="list-style-type: none">➤ Embraces change➤ Deals with difficult situations effectively with discretion, diplomacy and confidentiality as necessary➤ High professional standards and a commitment to professional development (self and others)	
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