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**MOUNT ST MARY’S CATHOLIC HIGH SCHOOL**

**COOK - PERSON SPECIFICATION**

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| **FACTOR** | **ESSENTIAL** | **DESIRABLE** | **EVIDENCE** |
| **KNOWLEDGE/**  **QUALIFICATIONS** | * NVQ Level 1 & 2 or equivalent in catering. * Level 2 food hygiene certificate (covering allergens). * Level 1 HACCP training. * Health & safety training. | * NVQ level 3 diploma in professional cookery (preparation & cooking). * Level 3 food hygiene certificate. * Level 2 HACCP training. * Full understanding of allergens and cross contamination guidelines. | Application form and letter  Interview |
| **EXPERIENCE REQUIRED** | * Working within a large catering setting. * Working as part of a team. * Ability to cook a broad variety of foods and meals, having a good knowledge of measuring and quantities. * Broad knowledge of stock rotation and storing food and drink correctly. | * Ability to create a dynamic new menu to fit in with healthy eating guidelines and religious/cultural requirements. * Previous experience working within a school catering department with practical food preparation and cooking skills. | Application form and letter  Interview  Reference |
| **SKILLS/ABILITIES** | * Work on own initiative & as part of a team. * Ability to cook a wide range of foods and prepare meals from a set menu. * Good communication skills. * Able to move and lift heavy pans and trays, following health and safety guidelines. * Exceptional health and hygiene understanding. * Knowledge of how to clean and sanitise a kitchen and cooking equipment at the end of every shift, ready for the next day. | * Full understanding of stock levels & ordering. * Kitchen first aid (burns & scalds). * Customer service skills & using biometric till systems. * Giving instructions to a team of catering assistants. | Application form and letter  Interview  Reference |