****

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

**COOK - PERSON SPECIFICATION**

|  |  |  |  |
| --- | --- | --- | --- |
| **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 letterInterview |
| **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 letterInterviewReference |
| **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 letterInterviewReference |