

Person Specification

Catering Manager (Level 3) Grade 4 or 5 (SCP 4 or 5-6)

	Essential	Desirable
Qualifications	<ul style="list-style-type: none"> ➤ A minimum of NVQ Level 2 or working towards Level 3, or equivalent qualification, in Food Preparation and cooking or comparable experience. ➤ Advanced Food Hygiene Certificate. 	
Work or relevant experience	<ul style="list-style-type: none"> ➤ Supervisory/management experience of an institutional catering service. 	<ul style="list-style-type: none"> ➤ Further qualifications in Kitchen Supervision or Kitchen Management.
Knowledge and Understanding	<ul style="list-style-type: none"> ➤ Awareness of the current DfES nutritional standards for school pupils. ➤ Experience of cooking/ food preparation for large numbers. ➤ Knowledge of specialist diets for health conditions and cultural and religious backgrounds. ➤ Knowledge of health and safety good practice in the kitchen. ➤ Good literacy and numeracy skills. ➤ Basic ICT ➤ Ability to use relevant equipment. ➤ Ability to relate well to children and adults. ➤ Knowledge of health and safety procedures and precautions. ➤ Awareness of COSHH regulations. ➤ Knowledge of health and hygiene procedures. ➤ Ability to identify own training and development needs and co-operate with means to address these 	
Skills and Abilities (relevant to post)	<ul style="list-style-type: none"> ➤ Sufficiently fluent in spoken English to ensure effective performance in the role 	

Personal qualities	➤	
Special Conditions	➤ Willingness to undertake an enhanced Disclosure and Barring Service (DBS) check.	