

Finchley Catholic High School PERSON SPECIFICATION

Job Title: Chef Manager

The method of assessment for each criterion is shown in the right hand columns. The short-listing criteria are indicated by asterisk in the application form column. Short-listing for interview will be based solely on whether the candidate indicates on their application form that they meet these Short-listing Criteria. All mandatory criteria are underlined. The successful candidate must satisfy all of the mandatory criteria, and will normally meet all or most of the other appointment criteria. All candidates must satisfy the Equal Opportunities and Customer Care criteria which are mandatory.

		METHOD OF ASSESSMENT		
		APPLICATION	INTERVIEW	TEST
1.	ABILITIES			
(a)	Ability to work as part of a team.		*	*
(b)	Ability to use relevant equipment/resources	*	*	
(c)	Ability to relate well to students and adults		*	
2.	SKILLS			
(a)	Previous supervisory/management experience in an institutional catering service. Catering experience, to include cooking/food preparation for large numbers	*	*	*
(b)	Previous supervisory experience	*	*	
3.	KNOWLEDGE			
(a)	Awareness of health and hygiene procedures	*	*	
(b)	Knowledge of health and safety good practice in the kitchen	*	*	
(c)	Knowledge of specialist diets for health conditions and cultural and religious backgrounds	*	*	
(d)	Awareness of the current DfES nutritional standards for school pupils	*	*	
4.	EDUCATION AND PROFESSIONAL QUALIFICATIONS ESSENTIAL TO THE POST			
(a)	A minimum of City & Guilds or NVQ Level 2 or working towards Level 3, or equivalent qualification, in Food Preparation and cooking or comparable experience.	*		
(b)	Advanced Certificate in Food Hygiene	*		
(c)	Further qualifications in Kitchen Supervision or Kitchen Management or equivalent	*		
5.	PERSONAL QUALITIES			
(a)	Resilience and commitment	*	*	
(b)	Excellent organisation and communication skills		*	*