



## Person Specification

Job Title

**Cook**

<b>Qualifications</b>		✓
<b>Essential</b>		
1. City & Guild 706/1 and 706/2 / Diploma cookery level 2 or equivalent		A/I
2. Basic Food Hygiene Certificate		A
3. Basic Nutritional experience or qualification		A
<b>Desirable</b>		
1. Level 3 Supervisory Food Safety		A
2. Level 3 Nutrition and Special Diets		A
3. Maths and English level 2		A
<b>Key skills</b>		
<b>Essential</b>		
1. Level of literacy at a standard to be able to follow written instructions and calculations		A/I
2. Maintain knowledge, interpret and implement relevant standards and legislation		A/I
3. Empathy with learners and citizens and skills / attitude to empower and inspire them to meet their potential		I
4. Independence of action to ensure tasks are completed safe and effectively		I
5. Excellent Communication skills and ability to work well within a team environment		A/I
6. Good time management ability		I
<b>Desirable</b>		
1. Basic IT Skills		A/I
<b>Experience</b>		
<b>Essential</b>		
1. A minimum of 3 years' experience within a fresh food preparation catering environment e.g. Hotel, Restaurant or Conference Facility		A
2. Ability to demonstrate skills and knowledge		ST
<b>Desirable</b>		
1. Experience of Managing or supervising a team		A/I
2. Experience of specialist catering techniques, such as patisserie, sugar crafts and special dietary requirements		A/I
<b>Knowledge</b>		
<b>Essential</b>		
1. Able to work as part of a large team		I
<b>Desirable</b>		
1. Safe moving & handling procedures		I
<b>Other personal requirements</b>		
<b>Essential</b>		
1. Willing to undertake training, qualifications and CPD Activities		I
2. The post holder should be prepared to work flexibly with working hours / patterns to fulfil duties and responsibilities of this position, in accordance with the needs of the College.		I

✓ **How we intend to assess your match with our person specification**

**A** Application Form    **C** Assessment Centre    **I** Interview    **ST** Skills test