



WADDESDON

CHURCH OF ENGLAND SCHOOL

ASSISTANT CHEF PERSON SPECIFICATION

Personal Attributes required (on the basis of the job description)	Essential (E) or Desirable (D)	To be identified by: (eg application form, interview, reference etc)
Qualifications <ul style="list-style-type: none"> • Minimum of 4 GCSEs or equivalent, including English and Maths • 706/1 and 2 or NVQ equivalent (Level 1 and 2) • Valid Food Hygiene qualification 	<p style="text-align: center;">E</p> <p style="text-align: center;">D</p> <p style="text-align: center;">E</p>	App
Experience <ul style="list-style-type: none"> • Experience of preparing, cooking and serving food for large numbers, including the ability to scale recipes up and down to suit varying numbers, and making food in large batches • Experience of ordering commodities, food costings and general administration • Willingness to participate in relevant training and development opportunities • Experience of working in a school environment • A positive view of young people 	<p style="text-align: center;">E</p> <p style="text-align: center;">D</p> <p style="text-align: center;">E</p> <p style="text-align: center;">D</p> <p style="text-align: center;">E</p>	App/Int
Knowledge/skills/abilities <ul style="list-style-type: none"> • Ability to work unsupervised and to produce nutritious, economical, well presented meals of good quality to meet clients' needs • Ability to demonstrate excellent food production and presentation skills for large numbers • Experience of planning menus and ordering provisions within budget allocation 	<p style="text-align: center;">E</p> <p style="text-align: center;">E</p> <p style="text-align: center;">D</p>	App/Int/Ref

<ul style="list-style-type: none"> • Ability to tailor menus for themed school events and to take creative initiative in contributing to this area of school life • Ability to recognise practical implications of regulations and legislation relating to safe and hygienic working within a catering service • Ability to use general catering equipment safely and correctly • Ability to deliver excellent customer service • Ability to form good working relationships with other staff and to communicate effectively with people at all levels • Ability to relate well to children and adults • Ability to follow instructions e.g. menus, recipes, guidelines, Codes of Practice 	<p>D</p> <p>E</p> <p>E</p> <p>E</p> <p>E</p> <p>E</p>	
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December 2020