

Person Specification:**General Catering Assistant**

ATTRIBUTES	ESSENTIAL	DESIRABLE
Relevant Experience	<ul style="list-style-type: none">• Sustaining a demanding job in a workplace with high expectations in relation to work ethic	<ul style="list-style-type: none">• Experience of working with children• Current first aid certificate preferable• Experience of working in a catering setting
Qualifications	<ul style="list-style-type: none">• Enhanced DBS• Willingness to attend appropriate training courses to fulfil the functions of the job.	<ul style="list-style-type: none">• Basic Food Hygiene Certificate• Food Safety/Hygiene qualification level 2/knowledge of.• Knowledge and understanding of School Food Standards.• NVQ LEVEL 1/2 or 7061/2.• Recognised qualification in managing Health and Safety.• Good knowledge or qualification regarding Allergens e.g. Natasha's Law
Special Skills and Attributes	<ul style="list-style-type: none">• Candidate can follow instructions and work on their own initiative.• An interest in cooking and the preparation of food.• Good Communication skills• Good sense of humour• Ability to use initiative.• Ability to work with the minimum supervision.• Positive attitude to the job/pride in work	
Social Skills	<ul style="list-style-type: none">• Able to work within a team and take direction.• Awareness of the need for confidentiality	<ul style="list-style-type: none">• Flexible approach to work
Motivation	<ul style="list-style-type: none">• Enthusiasm and energy to work in a busy school providing a high-quality service	
Physical Characteristics	<ul style="list-style-type: none">• Good attendance record• Flexible approach• Projects professional image for the school• Capacity to maintain a high output in a physically demanding job	