



SECKFORD FOUNDATION FREE SCHOOLS TRUST

PERSON SPECIFICATION

Post Title: CHEF

The following person specification outlines the key skills and experience required for this position.

The selection panel will assess each candidate against the criteria listed below expecting candidates to demonstrate knowledge and understanding of each area and show evidence of having applied (or awareness of how to apply) this knowledge and understanding in the school context.

The panel will use the following assessment tools: application form; interview / assessment activities; reference and other employment checks.

Attribute	Essential	Desirable
Experience:	<ul style="list-style-type: none"> • At least 1-2 years experience of producing innovative, high quality menus. 	
Skills, Knowledge and Abilities:	<ul style="list-style-type: none"> ▪ Relevant catering qualification; ▪ Experience of assisting with the management of compliance to the Food Safety and Hygiene regulations; ▪ Experience of managing a team on a day to day basis; ▪ Well developed organisational and planning skills; ▪ Ability to motivate staff working within a multi-site environment; ▪ Experience of budgetary control; ▪ Good level of verbal and written skills. 	<ul style="list-style-type: none"> ▪ Level 2 Food Hygiene Certificate.
Personal Qualities:	<ul style="list-style-type: none"> ▪ Ability to work flexibly; ▪ Customer-focused and committed to customer satisfaction. 	
Safeguarding:	<ul style="list-style-type: none"> ▪ Evidence of a commitment to promoting the health, welfare and safeguarding of children. 	

The Seckford Foundation Free Schools Trust is committed to safeguarding and promoting the welfare of children and young people and the successful candidate must ensure that the highest priority is given to following guidance and regulations to safeguard children and young people. The successful candidate will be required to undergo an Enhanced Disclosure from the Criminal Records Bureau (CRB).