

PERSON SPECIFICATION

POST: KITCHEN ASSISTANT

Please ensure that you show **how** you meet the following requirements when completing your application form.

ESSENTIAL REQUIREMENTS	METHOD OF ASSESSMENT
QUALIFICATIONS <ol style="list-style-type: none"> 1. Min of 2 year catering: 2. Hold a current Basic Food Hygiene Certificate preferred 	App Form/Interview App Form/Interview
SKILLS AND KNOWLEDGE <ol style="list-style-type: none"> 3. Previous role in a kitchen/catering environment for a minimum of 30 covers 4. Monitor inventory levels of ingredients and supplies, including stock rotation and temperature testing 5. Ensure compliance with food safety regulations and maintain cleanliness in the kitchen at all times. 6. COSHH and understanding of HACCP 7. Have a caring, calm, and compassionate nature, with the ability to communicate with others on various levels 8. Experience in menu planning 9. Excellent communication skills and ability to interact with staff and volunteers 10. Computer literate with knowledge of Microsoft packages 	App Form/Interview App Form/Interview App Form/Interview App Form/Interview App Form/Interview App Form/Interview App Form/Interview App Form/Interview
ABILITIES <ol style="list-style-type: none"> 11. Ability to work well under pressure in a fast-paced environment while maintaining attention to detail. 12. Genuine enjoyment of cooking and knowledge of preparing food for a culturally diverse clientele 13. Excellent organisational, & time management skills. 	App Form/Interview App Form Interview App Form/Interview
OTHER CRITERIA <ol style="list-style-type: none"> 14. Flexible approach to working hours 15. Smart and professional appearance 16. Team building skills 	App Form/Interview App Form/Interview App Form/Interview