

Person Specification

Post No	RKA2-SCH	Designation:	Kitchen Assistant	Department:	Learning & Skills
Section:	Vale Catering Services	Completed By:	Carole Tyley	Date:	03/09/2018

The Person Specification outlines the main attributes needed to adequately perform the post specified. In drawing together the specification, a critical examination of the job description has been undertaken to pinpoint those elements of the post deemed as essential.

The Person Specification is intended to give prospective candidates a better understanding of the post requirements. It will be used as part of the recruitment process in identifying and shortlisting candidates. You should refer and address each point of the Person Specification, giving evidence of what skills, experience and knowledge you have in each of these areas. Always be specific. Do not use general phrases such as "I have the necessary skills..." or "I am confident I can do the job well...". The shortlisting panel will need to know how you meet the requirements based on the evidence you provide.

		Essential	Desirable	Ascertained by
1.	Experience		 Previous experience of large scale catering operation 	Application Form Interview
2.	Knowledge	 Catering experience in a busy environment Firm commitment to providing a quality catering service 	 Understanding of cashless computer systems Health & Safety/Hygiene regulations 	Application Form Interview

		Essential	Desirable	Ascertained by
3.	Skills and aptitudes	 Ability to assist in all areas of the kitchen to achieve the required standards Be able to use own initiative in the day to day running of the kitchen Be able to work under pressure Customer care skills Good communication skills 		Application Form Interview
4.	Qualifications and training		Level 1 (Basic) Food Hygiene Certificate	Application Form Interview
5.	Attitude and motivation	 Flexible Approachable manner Commitment and teamwork towards the service 		Interview
6.	Other (please specify)	 Able to work school term time 		Interview