

Ripplevale School

Cook	- P	erson	Specification

Description	Description Essential Desirable Evidence				
Experience:					
	Portion Control, serving pupils, hot and cold food preparation, cleaning of catering areas, ordering supplies	Previous experience in school catering	Application Form Interview References		
Qualifications or Training: Special Knowledge and abilities: Personal Qualities & Attributes:	Basic food hygiene Allergens awareness Basic education (Maths and English) Basic experience of food handling, hygiene and storing requirements Basic culinary skills Ability to use own initiative Good verbal and communication skills and interpersonal skills Flexible approach to work Ability to work as part of a team Awareness of the importance of confidentiality Able to maintain positive relationships with staff	Level 2 Food Hygiene certificate Allergens Certificate First Aid Certificate A basic knowledge of dietary needs Dealing with a range of people such as pupils, staff & visitors An understanding of children with special needs	Application Form Certificates of Qualification & Training Application Form References Interview Process References Interview Process		
Motivation	Committed to providing a high-quality service for the school		Interview process References		
Physical characteristics	Good time-keeping and attendance record Projects a professional image for the school		Interview process References		

Ripplevale School is committed to safeguarding and promoting the welfare of children and young people and expects all staff, visitors and volunteers to share this commitment.