**Person Specification:**

**Head Cook/Chef**

**Qualifications:**

* Ideally hold NVQ Level 1 & 2 or City & Guilds 706/1 and 2 certificates

**Experience:**

* Proven experience in food preparation and cooking preferably in a school or a high-volume setting.
* Minimum 2 years catering experience.
* Experience of leading a team would be desirable.

**Skills and Abilities:**

* Calm and flexible approach
* Strong organisational skills and attention to detail in food preparation and kitchen management.
* Ability to plan menus that meet nutritional guidelines and catering for a range of diverse dietary needs and are appealing to our young citizens
* Understanding of food safety and hygiene regulations.
* Understanding of costing and budgets.
* Excellent communication skills and teamwork ability to work collaboratively with school staff.
* Ability to stand for extended periods and perform physically demanding tasks.
* Be adaptable and be flexible, with a ‘can-do’ attitude.
* Ability to work on own initiative and prioritise.