



**Person specification: Catering Assistant**

<b>Criteria</b>	<b>Essential</b>	<b>Desirable</b>
<b>Qualifications</b>	<ul style="list-style-type: none"><li>Basic Food Hygiene Certificate (or willingness to undertake training).</li></ul>	<ul style="list-style-type: none"><li>NVQ Level 1 or 2 in Catering or equivalent</li><li>COSHH or Health &amp; Safety training</li></ul>
<b>Experience</b>	<ul style="list-style-type: none"><li>Experience of working as part of a team.</li><li>Experience of following instructions and working to routines.</li></ul>	<ul style="list-style-type: none"><li>Previous experience working in a catering, kitchen, or food service environment</li><li>Experience working in a school or similar setting</li></ul>
<b>Skills and knowledge</b>	<ul style="list-style-type: none"><li>Knowledge of basic food hygiene and cleanliness standards.</li><li>Ability to follow health and safety, food hygiene, and COSHH regulations.</li><li>Ability to operate kitchen equipment following appropriate training.</li><li>Good organisational skills and ability to prioritise tasks.</li><li>Ability to work efficiently in a busy environment.</li></ul>	<ul style="list-style-type: none"><li>Knowledge of allergen awareness and safe food handling.</li><li>Understanding of cleaning routines within a kitchen or dining environment.</li></ul>
<b>Personal qualities</b>	<ul style="list-style-type: none"><li>Reliable, punctual, and conscientious.</li><li>Ability to work well as part of a team.</li><li>Flexible and willing to undertake a range of duties.</li><li>Positive attitude and willingness to learn.</li></ul>	