

## Policy Document No: Per 1.1.2

Cook Person Specification

Title: COOK		
Vacancy No:		
blishment:		
<u>wledge</u>	<b>Essential</b>	<u>Desirable</u>
Knowledge of catering and cooking processes	$\checkmark$	
Knowledge of records required to comply with catering regulations	$\checkmark$	
Knowledge of safe food handling and risk management in food, including ordering, stock control and rotation, storage, the maintenance of records and keeping the environment clean	~	
Knowledge of customer expectations and commercial demands	$\checkmark$	
Knowledge of autism/complex needs and the importance of getting the right diet		✓
Is and Abilities		
Ability to provide good quality, safe, appealing and nutritious food	$\checkmark$	
Ability to maintain positive relationships with people who use our services and staff whilst working in a busy environment	1	
Ability to work effectively in situations where a number of tasks need completing in short timescales or change at short notice	✓	
Ability to deliver volume catering solutions on a daily basis	$\checkmark$	
Ability to use a range of catering tools and equipment	$\checkmark$	
Ability to communicate clearly and appropriately at all levels	$\checkmark$	
Ability to follow laid down schedules/procedures as well as a willingness to suggest improvements	$\checkmark$	
Ability to lift and move objects safely in line with H&S guidelines	1	
	Vacancy No: ablishment: wledge Knowledge of catering and cooking processes Knowledge of records required to comply with catering regulations Knowledge of safe food handling and risk management in food, including ordering, stock control and rotation, storage, the maintenance of records and keeping the environment clean Knowledge of customer expectations and commercial demands Knowledge of autism/complex needs and the importance of getting the right diet Is and Abilities Ability to provide good quality, safe, appealing and nutritious food Ability to maintain positive relationships with people who use our services and staff whilst working in a busy environment Ability to deliver volume catering solutions on a daily basis Ability to communicate clearly and appropriately at all levels Ability to follow laid down schedules/procedures as well as a willingness to suggest improvements Ability to lift and move objects safely in line with	Vacancy No:abilishment:wledgeEssentialKnowledge of catering and cooking processes✓Knowledge of records required to comply with catering regulations✓Knowledge of safe food handling and risk management in food, including ordering, stock control and rotation, storage, the maintenance of records and keeping the environment cleanKnowledge of customer expectations and commercial demands✓Knowledge of autism/complex needs and the importance of getting the right diet✓Is and Abilities✓Ability to provide good quality, safe, appealing and nutritious food✓Ability to work effectively in situations where a number of tasks need completing in short timescales or change at short notice✓Ability to deliver volume catering solutions on a daily basis✓Ability to communicate clearly and appropriately at all levels✓Ability to follow laid down schedules/procedures as well as a willingness to suggest improvements✓



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		<u>Essential</u>	<b>Desirable</b>
9	Ability to maintain positive relationships with people who use our services and staff whilst working in a busy environment	√	
10	Ability to be flexible in relation to working hours, including weekends as necessary	$\checkmark$	
11	Willingness to undergo additional training and development as required to improve practice	$\checkmark$	
<u>Qua</u>	lifications		
1	No criminal record including convictions, cautions, reprimands, bindings or warnings over which may be relevant to the safety and welfare of people who use our services or staff	As assessed by Head/ Manager	
2	Relevant qualification in catering at Diploma Level 3 or equivalent	$\checkmark$	
3	Food safety certificate Level 3	$\checkmark$	
<u>Exp</u>	erience		
1	Proven experience of effectively supporting a team to deliver catering solutions	$\checkmark$	
2	Experience of successful work in a commercial catering environment	$\checkmark$	
3	Experience of working in a health/social care setting		$\checkmark$
4	Experience and understanding of menu planning to meet dietary needs and nutritional balance	✓	

Person Specification prepared by HR Department	Date: 23/08/13
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