

ROUGEMONT SCHOOL

Person Specification: School Meals and After School Catering Supervisor

| | <u>Essential</u> | <u>Desirable</u> |
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| EXPERIENCE | Food service | <ul style="list-style-type: none"> School or college catering |
| QUALIFICATIONS | Basic Food Hygiene Certificate Level 1 | <ul style="list-style-type: none"> Basic Food Hygiene Certificate Level 2 Intermediate Food Hygiene Certificate Cooking or baking First Aid |
| KNOWLEDGE | <ul style="list-style-type: none"> Food preparation Hygiene standards and infection risks | |
| SKILLS | <ul style="list-style-type: none"> Cooking Good oral communication Numeracy Able to give direction and supervise Cleaning | |
| PERSONAL ATTRIBUTES | <ul style="list-style-type: none"> High safety standards Trustworthy, reliable and punctual Flexible Calm, helpful and courteous manner Customer focused 'Can do' positive attitude Initiative Able to work well as a part of a team | |