Chef

Person Specification

|  |  |  |  |
| --- | --- | --- | --- |
| Attributes | Essential | Desirable | Assessment method |
| Education and qualifications | * SVQ level2/3 * REHIS Elementary food hygiene certificate | * Driver * Intermediate food hygiene | Application form  Sight of Qualifications at interview |
| Knowledge | * An understanding of HACCAP * A knowledge of Food allergens and hazards * A knowledge of Healthy eating | * Knowledge of Food nutrition | Application form  Interview |
| Skills and experience | To be able to   * Surpass the expectations of our customers (either students, staff and visitors) * Recognise opportunities for improvement in the level of service offered and act on them * Provide a professional standard of service * Previous experience in the Catering industry | * To have worked in different sectors in the catering industry * Have fine dining experience | Application form  References  Interview  Task |
| Personal skills and qualifications | * A commitment to Gordonstoun’s unique educational ethos * Flexible, with a can do attitude * Someone who creates a positive and cooperative working environment * Being on time * Dressed in clean smart uniform * Listening to instructions and advice * Asking questions if unsure * Being polite and respectful to customers and colleagues * Being part of the Team * Contributing to menu development and design * Willingness to undertake CPD * Ability to work unsupervised and under own initiative * Used to consistently producing high quality food on a daily basis * Ability to work within a large diverse team * Confident when in contact with students, staff and visitors to the Refectory |  |  |
| Child protection | * Suitable to work with children * A full PVG check will be completed on the successful candidate | * Experience of working with children or young people | References |