Chef

Person Specification

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| Attributes  | Essential  | Desirable  | Assessment method  |
| Education and qualifications  | * SVQ level2/3
* REHIS Elementary food hygiene certificate
 | * Driver
* Intermediate food hygiene
 | Application formSight 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 formInterview |
| 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 formReferencesInterviewTask |
| 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
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| 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  |