Chef Person Specification

Attributes	Essential	Desirable	Assessment method
Education and qualifications	SVQ level2/3REHIS Elementary food hygiene certificate	DriverIntermediate 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