

Policy Document No: Per 1.1.2

2nd Chef/Sous Chef Person Specification

Job Title: 2nd CHEF/SOUS CHEF

Job Vacancy No:

Establishment:

	<u>Essential</u>	<u>Desirable</u>
<u>Knowledge</u>		
1 Knowledge of food hygiene standards	✓	
2 Knowledge of Health and Safety Regulations relevant to the role	✓	
3 Knowledge of food, its nutritional value and its safe preparation		✓
4 Knowledge of customer expectations and commercial demands	✓	
5 Knowledge of autism/special needs and the role of diet		✓
<u>Skills and Abilities</u>		
1 The ability to attend work punctually and reliably	✓	
2 The ability to work the necessary hours, including weekends, as required to manage the work effectively	✓	
3 Ability to communicate clearly and appropriately at all levels	✓	
4 Ability to relate to other staff in a way that is likely to direct, enable, motivate and support them	✓	
5 Ability to assist in managing stock control and stock levels, including purchasing stock and accepting deliveries		✓
6 Ability to deliver volume catering solutions on a daily basis	✓	
7 Ability to think creatively and innovatively to provide the best possible solutions and service	✓	
8 Ability to deputise for the Head Chef as required	✓	

<u>Qualifications</u>	<u>Essential</u>	<u>Desirable</u>
1 No criminal record including convictions, cautions, reprimands, bindings over or warnings which may be relevant to the safety and welfare of students/ residents or staff	As assessed by Principal	
2 Relevant qualification in catering at NVQ level 2 (or equivalent)	✓	
3 Catering at NVQ level 3 (or equivalent)		✓
4 CIEH Level 3 Food Hygiene Supervision		✓
5 Qualification recognised by the Institute of Hospitality		✓
<u>Experience</u>		
1 Proven experience of effectively supporting a team to deliver on catering solutions	✓	
2 Experience of working in a health/social care setting		✓
3 Experience in a range of diverse catering environments, including á la carte		✓

Person Specification prepared by HR Department

Date: 10 November 2011