

GROUNDWORK

CHANGING PLACES

CHANGING LIVES



PERSON SPECIFICATION

JOB TITLE: Chef / Chef De Partie

| Factor | Criteria No | Criteria | Ranking | Criteria to be tested by...(tick as appropriate) | | | | |
|---------------------------------------|-------------|---|-----------------------|--|-----------|--------------|--------------------|---------------------|
| | | | (Essential/Desirable) | Application Form | Interview | Presentation | Practical Exercise | Work Simulated Test |
| Education & Qualifications | 1 | Requires a minimum of NVQ II in Food Preparation and Cooking or equivalent | E | * | | | | |
| | 2 | NVQ Level III in Catering or equivalent | D | * | | | | |
| | 3 | In possession of Food and Hygiene level 2 certificate | E | * | | | | |
| Experience | 1 | Experience of preparing and cooking a range of good quality food | E | * | * | | | |
| | 2 | Experience of dealing with suppliers | D | * | * | | | |
| | 3 | Experience of dealing with customers on a regular basis and providing excellent customer care | E | * | * | | | |
| | 4 | Experience of using a range of catering equipment | D | * | * | | | |
| | 5 | Experience of catering for special dietary requirements | E | * | * | | | |
| Knowledge | 1 | Knowledge of menu planning | D | * | * | | | |

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|--|---|--|---|---|---|--|--|--|
| | 2 | Understanding of Environmental Health Regulations relative to a catering provision | E | * | * | | | |
| | 3 | Knowledge of food safety good practice and health and safety in a kitchen environment. | E | * | * | | | |

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|------------------------|---|---|---|---|---|--|--|--|
| Personal Skills | 1 | Good organisation skills | E | * | * | | | |
| | 2 | Able to work under pressure in a busy kitchen environment | E | * | * | | | |
| | 3 | Excellent communication skills | E | * | * | | | |
| | 4 | Pleasant disposition and positive attitude | E | * | * | | | |
| | 5 | An understanding of the importance of personal hygiene whilst operating in a customer facing catering environment | E | * | * | | | |
| | 6 | Ability to work as part of a team | E | * | * | | | |
| | 7 | An innovator with creative flair. | E | * | * | | | |
| | 8 | Passionate about food and service | E | * | * | | | |

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|--------------------------------|---|--|---|---|---|--|--|--|
| Additional Requirements | 1 | Flexible approach to working hours with ability to work weekends and evenings as a feature of the role including early starts and lone working | E | * | * | | | |
| | 2 | Driving licence with access to vehicle for work purposes due to heritage centre location | E | * | * | | | |
| | 3 | A commitment to Equal Opportunities and Diversity in all work practices | E | * | * | | | |
| | 4 | An appreciation and commitment to Health and Safety in the workplace | E | * | * | | | |



| Appropriate) |
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| Certificate |
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