

**PERSON SPECIFICATION
FOR
CATERING ASSISTANT**

Attributes	Essential	Preferred
Education/ Qualifications/ Training		<ul style="list-style-type: none"> Valid Food Hygiene qualification preferred but not essential.
Experience	<ul style="list-style-type: none"> Knowledge of current food legislation regarding food hygiene and health and safety in the workplace. Able to prepare, cook and present food to meet quality, cost and food and health and safety standards. Able to plan and organise own workload. 	<ul style="list-style-type: none"> Experience of preparing, cooking, and serving of food within a catering operation.
Skills/ Knowledge/ Aptitude	<ul style="list-style-type: none"> Able to follow Codes of Practice. (Please refer to the Health & Safety and Hygiene Practices). 	
Motivation	<ul style="list-style-type: none"> Able to deliver a high standard of customer service to school staff and pupils. Committed to growth and development of the service, supporting special events and themes and the ethos of the school. 	
Physical	<ul style="list-style-type: none"> Able to use general catering equipment safely and correctly. 	
Other		