Person Specification

Job Title: Assistant Cook

The successful candidate will demonstrate the following knowledge, skills and personal qualities:

Essential Criteria

Experience and Knowledge

- A basic understanding of food preparation and cooking.
- An understanding of the importance of food hygiene, cleanliness and safe food handling.
- Willingness to undertake relevant training, including Food Hygiene and Food Allergy Awareness.

Skills and Abilities

- Able to work effectively as part of a team.
- Able to follow instructions, recipes and established procedures.
- Able to carry out food preparation, serving, washing up and cleaning duties to a good standard.
- Able to maintain a clean, safe and hygienic kitchen environment.
- Able to organise and prioritise tasks to ensure work is completed efficiently and on time.
- Comfortable using computers and willing to learn and use the school's computer systems.
- Able to undertake the physical aspects of the role, including some lifting and moving of tables and chairs.

Personal Qualities

- Friendly, approachable and positive attitude.
- Reliable, punctual and hardworking.
- Flexible and willing to undertake a variety of tasks.
- Takes pride in their work and maintains high standards.
- Good communication skills.
- Committed to working safely and following school policies and procedures.
- Enjoys working in a school environment and contributing to a positive lunchtime experience for children.

Desirable Criteria

- Previous experience working in a catering or kitchen environment.
- A current Food Hygiene Certificate.
- Experience of working in a school or similar setting.
- Knowledge of food allergies and special dietary requirements.
- Experience of managing others.