



## Person Specification for Catering Manager

<b>Factors</b>	<b>Essential</b>	<b>Desirable</b>
<b>Knowledge/ Qualifications</b>	<ul style="list-style-type: none"> <li>- Food Hygiene certificate</li> <li>- A catering qualification</li> <li>- Clear understanding of the legal regulations involved in storing, cooking and serving food</li> </ul>	<ul style="list-style-type: none"> <li>- Strong knowledge of food production, planning and waste control</li> </ul>
<b>Experience</b>	<ul style="list-style-type: none"> <li>- Stock Management</li> <li>- Experience of working in a catering environment</li> <li>- Menu planning and costing</li> <li>- Managing food service</li> <li>- Meeting the needs of a wide range of dietary requirements while still producing nutritionally balanced meals</li> </ul>	<ul style="list-style-type: none"> <li>- Previous experience in School catering</li> </ul>
<b>Skills/ Abilities</b>	<ul style="list-style-type: none"> <li>- Control of kitchen costs</li> <li>- Team work</li> <li>- Leadership skills</li> <li>- Self-motivated</li> <li>- Communication skills</li> <li>- Presentation skills</li> <li>- Moderate lifting/carrying</li> </ul>	<ul style="list-style-type: none"> <li>- Trainer skills</li> </ul>
<b>Other</b>	<ul style="list-style-type: none"> <li>- Good personal hygiene</li> <li>- Health and safety awareness</li> <li>- Disciplined</li> <li>- Reliable</li> <li>- Able to multi-task</li> <li>- Willingness to support and contribute to the ethos of Park Lane Primary School</li> <li>- DBS clearance to work with children</li> </ul>	<ul style="list-style-type: none"> <li>- Flexible in working arrangements</li> </ul>