

## Person Specification – Catering Cook and Housekeeping Supervisor

Skills, Knowledge & Experience Creativity, problem solving skills & interpersonal skills	Essential	Desirable
	You have a minimum of three years experience of successfully managing and working in a kitchen	
	You have a current Food Hygiene Certificate	
	You are able to work effectively with young people facing challenges in their lives and you understand who our customers are and why they matter	
	You have experience and understanding of risk assessment and safe working practices and you work safely to maintain the health of both yourself and others	
	You take pride in your own work and that of your team members	
	You are able to meet deadlines and manage your own workload	
	You are able to work flexible hours	
	You are able to supervise, motivate and inspire your team and you work together with colleagues and customers and take the time to build effective positive working relationships	
	You are willing to go the extra mile for customers and act upon their feedback.	
You use your initiative to solve problems and inform others when you are aware of potential issues		

<b>Personal attributes</b> <b>Initiative, building relationships,</b> <b>team working, equipment, data</b> <b>etc.</b>	Ability to travel around the county when required	
	Good organisational and administration skills	
	Knowledge and experience of successfully dealing with Safeguarding and Health & Safety issues	
	Good written and verbal communication skills	
<b>Resource Management</b> <b>Assets,</b> <b>and finances</b>	Able to work to a delegated budget	

Due to the nature of the work involved, a satisfactory Enhanced DBS check will be required.