

Person Specification – Sessional Catering Assistant

	Essential	Desirable
Skills, Knowledge & Experience Creativity, problem solving skills & interpersonal skills	Experience of successfully working in a catering role	
	You have a current Food Hygiene Certificate	
	You have experience and understanding of risk assessment and safe working practices	
	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 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	
	You are able to work effectively both independently & as part of a team	
	You are able to travel between our two Outdoor Education site at Oxenwood & Linkenholt	
Resource Management Assets, and finances	Able to work to a delegated budget	
	Good written and verbal communication skills	

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