

Catering Assistant Person Specification



Attributes	Essential	Desirable	How Identified
Qualifications	Basic Food Hygiene Level 1 Good standard of hygiene Food Hygiene Certificate		Interview Application
Job related Experience and Skills	Kitchen Experience Preparation of food Operation of cash tills Organisation Skills Good team working skills Knowledge of or involvement in the catering business Understands and actively supports Priestnall Schools diversity and equality policy. To meet Priestnall School's standard of attendance. A willingness to be flexible in a changing environment	Experience of working in a large multi-skilled organisation Knowledge of health and safety and hygiene issues Able to help with preparation of food for special functions Creativity and presentation skills	Interview Application
Person(al) Skills	Communicating Effectively Being Customer Focussed Effective Team Working Personal Organisation and Effectiveness Commitment to Personal Development		Interview Application
Safeguarding	Able to demonstrate an understanding of safeguarding	Have an understanding of and be able to demonstrate a commitment to Equal Opportunities and Diversity	Interview Application

All appointments at Priestnall School are subject to the receipt of successful references and enhanced DBS