

Catering Assistant Person Specification



Attributes	Essential	Desirable	How Identified
Qualifications	<p>Level 2 Food Hygiene Certificate (or willingness to obtain this qualification within 6 months of starting in post).</p> <p>Food Allergen Certificate (or willingness to obtain this qualification within 6 months of starting in post).</p>		Application / Certificate / Interview
Work Related Experience	<p>Previous experience of working in a complex, busy, service-driven environment.</p> <p>Working knowledge of current food hygiene and health and safety legislation.</p> <p>Awareness of healthy eating issues, nutrition and food allergens.</p>	<p>Experience of working in a school environment.</p> <p>Familiarity with the Healthy Schools Programme.</p>	Interview Application
Skills and Abilities	<p>Excellent interpersonal and communications skills including the ability to relate well to people on all levels with sensitivity, tact and diplomacy.</p> <p>An enjoyment of working with and being in the company of young people.</p> <p>Professional but approachable demeanour in relating to all members of the school community.</p>		Interview Application
Safeguarding	Able to demonstrate an understanding of “Keeping Children Safe in Education” and safeguarding issues.	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