

Person Specification – Kitchen Assistant

Factor	Essential	Desirable
<p>Experience</p> <p>Experience in working in an industrial kitchen and multiple meal preparation</p> <p>Experience in providing specialist dietary needs</p> <p>Willingness to undertake NVQ Level II in Catering</p> <p>Basic Food Hygiene Certificate</p> <p>Experience of working in the Health and Social care sector</p>	<p>*</p> <p>*</p> <p>*</p>	<p>*</p> <p>*</p>
<p>Knowledge</p> <p>Understanding of the hygiene requirements in a catering environment.</p> <p>Ability to assist the Head Cook in the preparation, cooking and service</p> <p>Willing to undertake further training in relation to role and be committed to personal development</p> <p>To undertake all mandatory training in line with regulatory requirements of the home</p> <p>Awareness of Safeguarding adults</p>	<p>*</p> <p>*</p> <p>*</p> <p>*</p> <p>*</p>	
<p>Skills</p> <p>Ability to work under pressure at times</p> <p>Ability to follow routine tasks and regular work schedules as determined by the Cook</p> <p>Ability to follow menus as set by the Head Cook/Manager</p> <p>To have a caring and empathetic nature</p> <p>Good communication skills</p>	<p>*</p> <p>*</p> <p>*</p> <p>*</p> <p>*</p>	
<p>Personal Attributes</p> <p>Affinity to work with older people</p> <p>To be dynamic, flexible and forward thinking in the role</p> <p>Enthusiasm and commitment to the service</p>	<p>*</p> <p>*</p> <p>*</p>	

Other

Enhanced disclosure through the Disclosure and Barring Service and ISA list
To be able to work flexible hours in accordance with the needs of the service
Two positive references from previous employers
A positive occupational health assessment

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