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| ***Person specification –***  *Second Chef* |
| **Attribute** | **Essential** | **Desirable** |
| **Experience** | Previous experience working in café/catering environment.  | Experience working with young people who have Special Educational Needs (SEN) and/or Disabilities (D)  |
| **Qualifications** | Food Hygiene at level 2Good knowledge of written and spoken English and numeracy at Level 2 or equivalent | Formal related qualifications |
| **Skills** | Able to cook in Head Chef’s absence 2 days a week or holiday coverAble to cook our current menu confidentlyAble to communicate effectively verbally and in writing with a wide range of peopleAble to support students across a range of ability levelsAble to use information technology confidentlyAble to use own initiativeAble to work with organisational and contractual targets ensuring the needs of learners are metTo become an effective member of the staff team |  |
| **Personality** | Positive role model for studentsRespectful and able to understand the needs of students and all stakeholdersComposed and calm when faced with challenging situationsTo demonstrate and promote the ethos of Employ My Ability to visitors, tourists and members of the public |  |
| **Motivation** | Can motivate students and other staff and contribute to effective team-workingInnovative and creative in all aspects of the role and responsive to changes required to improve and maintain quality services |  |
| **Personal Circumstances** | To undertake regular training as and when requiredTo attend a monthly after work team meetingTo occasionally be able to work flexible hours to meet the requirements of students and partnersTo be able to work across a 7-day period |  |
| **Other** | Commitment to Equality and DiversitySupport the ethos of Employ My Ability and be fit to work with vulnerable young people | Current driving licence, as site not on local transport route |