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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 2  Good 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 cover  Able to cook our current menu confidently  Able to communicate effectively verbally and in writing with a wide range of people  Able to support students across a range of ability levels  Able to use information technology confidently  Able to use own initiative  Able to work with organisational and contractual targets ensuring the needs of learners are met  To become an effective member of the staff team |  |
| **Personality** | Positive role model for students  Respectful and able to understand the needs of students and all stakeholders  Composed and calm when faced with challenging situations  To 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-working  Innovative 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 required  To attend a monthly after work team meeting  To occasionally be able to work flexible hours to meet the requirements of students and partners  To be able to work across a 7-day period |  |
| **Other** | Commitment to Equality and Diversity  Support 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 |