



## Person Specification

<b>Job Title:</b>	<b>Lead Food Production Cook</b>				
<b>Criteria</b>	<b>How Tested</b>				
<b>Attributes</b>	<b>Essential</b>	<b>Desirable</b>	<b>Application</b>	<b>Interview</b>	<b>Presentation</b>
<b>Education / Qualifications</b>					
Good Numeric and Literacy Skills	√		√	√	
Intermediate Food Hygiene Training	√		√	√	
Advanced Food Hygiene Training		√	√	√	
City & Guilds 706 - 1/2 or NVQ Level 1 & 2 (Catering)	√		√	√	
HACCP Level 2	√				
NVQ Level 3 (Supervisory and/or Catering)	√		√	√	
Diet and Nutrition Training		√	√	√	
<b>Experience</b>					
Working in a Large Scale Catering Environment	√		√	√	
Proven Supervisory Experience Within a Large Scale Catering Environment		√		√	
<b>Skills and Abilities</b>					
Good Organisational & Communication Skills	√			√	
Ability to Work as Part of a Team	√			√	
Ability to Follow and Provide Guidance on Departmental Policies and Procedures	√			√	
Ability to Work on Own Initiative	√			√	
Ability to Maintain Records	√			√	
Basic Computer Skills	√			√	
<b>Personal Attributes</b>					
Commitment to Quality and Patient/Customer Care	√			√	
Ability to Adapt and Respond to Changes in Service Requirements	√			√	
Ability to work flexibly to meet service needs	√			√	
Ability to Speak Welsh		√	√	√	
To be of Clean and Neat Appearance	√			√	
<b>Personal Development</b>					

<b>Participate in Personal Development Reviews</b>	√				
<b>Undertake Personal Development Plan</b>	√				