

ATTRIBUTES	ESSENTIAL CRITERIA	DESIRABLE CRITERIA
KNOWLEDGE & QUALIFICATIONS	• Have an understanding of the working conditions within a busy kitchen environment. • Basic Food Hygiene Certificate or willingness to undertake training. •	• Appropriate first aid qualification or willingness to undertake training (where relevant).
SKILLS & EXPERIENCE	• Practical experience of understanding and following processes and procedures. • Ability to work with equipment and systems needed to undertake the role to a high standard. • Ability to understand and adhere to legislation such as food hygiene and COSHH regulations. • Ability to safely operate a range of kitchen related machines and equipment. • Competent at basic food preparation and cooking tasks. • Proficient at cleaning and maintaining a hygienic working environment. • Ability to work as part of a team, form effective relationships with colleagues to ensure an effective catering service. • Excellent time management skills. • Good interpersonal skills, able to communicate well with children and adults. • Ability to keep clear and accurate records. • Ability to maintain confidentiality over matters relating to the school, students, staff, or parents.	• Previous experience working in a kitchen environment. • Previous experience operating tills and handling cash. • Experience of working with children and young people.
PERSONAL ATTRIBUTES	• A keen interest in working within an education-based environment and commitment to inclusion and acceptance of all. • Commitment to continuous improvement through professional development, self-evaluation, and awareness. • Commitment to and able to work in a way that promotes and respects equal opportunities and diversity. • Commitment to and able to work in a way that promotes the safety and well-being of children and young people.	