

COOK MANAGER- PERSON SPECIFICATION

	Essential	Desirable
Qualifications	<p>Level 2 Food Hygiene and Safety for Catering (qualification will be supported by the council if necessary)</p> <p>Food Standards Agency Allergy and Intolerance Training (training will be supported by the council if necessary)</p>	<p>GCSE (or equivalent) in maths and English</p> <p>First Aid Trained</p> <p>Trained in Manual Handling</p>
Skills	<p>Excellent customer service skills</p> <p>Excellent communication skills</p> <p>Excellent food hygiene skills</p> <p>Excellent planning and time management skills</p> <p>Good cash management skills</p> <p>Cooking and baking skills</p>	<p>An understanding of Safer Food for Better Business</p>
Experience		<p>To have previously worked in catering or hospitality</p> <p>Understanding of working for a local authority.</p> <p>Experience of working in a community building</p> <p>Supervision and training of a small team</p>
Personal Qualities	<p>Good team player</p> <p>Able to work without supervision</p> <p>Honest and trustworthy</p> <p>Good time management</p> <p>Flexible around the needs of the business, which includes shift work</p> <p>Can work under pressure</p> <p>'Can do' attitude</p> <p>Takes pride in own work</p>	<p>Confident working with different members of the public and different staff teams</p>