



Assistant Cook Person Specification	Essential/Desirable	Method of Assessment
Knowledge of cooking and nutrition	E	I/A
Able to prepare, cook and present a variety of healthy nutritious meals.	E	I/A
Able to use a variety of kitchen tools/equipment competently.	D	I/A
Good understanding of allergies, ethical and religious dietary requirements.	E	I/A
Ability to lead and work as part of a team of staff to provide high quality food/meals for our children.	E	I/A
Able to organise and manage own time and prioritise workload.	E	I/A
Able to adapt at short notice to accommodate the changing needs of our busy school life.	E	I/A
Excellent written record keeping and verbal communication skills.	E	I/A
Able to endure physical labour for extended periods (e.g., standing up for prolonged periods).	E	I/A
Able to work on your own initiative, solving problems and taking responsibility for completing tasks.	E	I/A
Flexible approach to working, with some additional hours as required.	E	I/A/R
Excellent timekeeping.	E	I/R