



Catering Assistant Person Specification
Responsible to: Kitchen Manager

Criteria	Attributes	Essential (E) Desirable (D)	Assessed by: Application (A) Interview (I)
Safeguarding	A knowledge and understanding of all relevant safeguarding and child protection policies and procedures	E	I
	The ability to work within the guidelines of all adopted school policies and the Cranfield Academy Staff Safer Code of Conduct	E	I
Qualifications and Training	Relevant qualifications in catering and food hygiene	D	A
Experience, Knowledge and skills	Good knowledge of hygiene and health and safety	E	A/I
	Knowledge of First Aid procedures	D	I
	Understanding of school nutritional standard requirements.	D	A/I
	Ability to maintain a high standard of personal and general cleanliness and hygiene to comply with statutory and school regulations.	E	I

	Ability to use kitchen and cleaning equipment.	E	A/I
	Good listening skills.	E	I
	Ability to exchange verbal information clearly with children and adults.	E	I
	Use initiative to overcome communication barriers with children and adults.	E	I
	Ability to consult effectively with children and adults.	E	A/I
	Ability to build open and honest relationships.	E	A/I
	Work effectively as part of a team.	E	A/I
	Ability to work independently.	E	A/I
Personal Qualities	Enjoyment of working with children	E	A/I
	Passion for providing healthy, varied and fresh food.	E	A/I
	A commitment to promoting the ethos and values the academy.	E	I
	Commitment to maintaining confidentiality at all times	E	I
	Commitment to safeguarding, pupil wellbeing and equality	E	I
	Resilient, positive, forward looking and enthusiastic about making a difference	E	I