

PERSON SPECIFICATION – Kitchen General Assistant



Walmley Infant School

Inspiring lifelong learners

	Essential	Desirable
Qualifications	<p><i>Basic numeracy and literacy skills</i></p>	
Experience	<p><i>Demonstrate an understanding of food handling, storage and hygiene regulations to maintain high standards</i></p> <p><i>Understand and respect dietary needs relating to allergies, intolerances and religious and cultural practices</i></p> <p><i>Experience listening carefully, following guidance accurately and adhering to established processes and standards</i></p> <p><i>Experience of engaging with children of all ages</i></p> <p><i>Experience ensuring food is well presented, showing care and professionalism</i></p> <p><i>Recognises the importance of safeguarding and contributes to creating a safe environment for children and young people</i></p>	<p><i>Food hygiene certificate level 1 and 2 or equivalent</i></p> <p><i>Culinary experience in a professional setting</i></p> <p><i>An understanding of Food Standards for Schools, The School Food Plan and other relevant schemes and regulations</i></p>
Knowledge, skills and abilities	<p><i>A commitment to comply with all relevant regulation and legislation in relation to kitchen management, food preparation and serving including Health and Safety, Food Hygiene</i></p> <p><i>Remains calm and efficient under pressure, managing tasks promptly and accurately</i></p> <p><i>Great communication and organisation skills</i></p> <p><i>Be able to work effectively and flexibility as part of a team</i></p> <p><i>Impeccable personal hygiene</i></p>	
Personal Qualities	<p><i>Reliable, punctual, and flexible</i></p> <p><i>Approachable and have a friendly manner</i></p> <p><i>Ability to remain calm and professional in challenging situations</i></p> <p><i>Commitment to equality, diversity, and inclusion</i></p> <p><i>Willingness to take part in further training.</i></p>	