

PERSON SPECIFICATION

**POST: Chef de Partie**

**DEPARTMENT: Catering - Operations**

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|  | **Essential Criteria** | **Desirable Criteria** | **How & When** |
| **Education / Qualification** | * GCSE grade C or above or equivalent * Basic/Foundation Food Hygiene certificate * NVQ level 2 in hospitality and catering or a wealth of experience in a similar role | * NVQ Level 3 in hospitality & catering and/or professional cookery * Health and Safety and Intermediate/Advanced Food Hygiene | Certificates/  Application |
| **Skills / Abilities** | * Willingness/ability to work in all areas of the kitchen. * Ability to work on own initiative with supervisory support. * Good communicator | * Flexible and able to work as part of a team. | Application  \*Assessment Centre  Interview  References |
| **Experience** | * Experience in a similar post in the catering industry and enthusiasm for catering as a career | * Knowledge of customer care and customer facing service * Understanding of produce, ingredients and classical cooking techniques | Application  \*Assessment Centre  Interview  References |
| **Knowledge** | * Good basic food knowledge * Allergen and Dietary awareness | * Excellent dish presentation skills * COSHH awareness and understanding | \*Assessment Centre  Interview |
| **Motivation and personal attributes** | * Able to contribute to LOROS’ Values & Behaviours * Willingness to learn * Passion for cooking * Genuine interest and desire for improving food service/quality * A warm personality with a happy, welcoming approach to customer service both with internal and external customers * Strong work ethic * Team minded * Solution focused | * Great personality and shows the ability to lead a team | \*Assessment Centre  Interview  References |

\*External recruitment only