

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 CentreInterviewReferences |
| **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 CentreInterviewReferences |
| **Knowledge** | * Good basic food knowledge
* Allergen and Dietary awareness
 | * Excellent dish presentation skills
* COSHH awareness and understanding
 | \*Assessment CentreInterview |
| **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 CentreInterviewReferences |

\*External recruitment only