

PERSON SPECIFICATION

POST: Head Chef
DEPARTMENT: Catering - Operations

	Essential Criteria	Desirable Criteria	How & When
Education / Qualification	<ul style="list-style-type: none"> NVQ Level 3 in professional cookery or equivalent GCSE grade C or above or equivalent Health & Safety and Intermediate Food Hygiene or Equivalent 	<ul style="list-style-type: none"> Higher qualification than NVQ L3 in cookery or similar Leadership or mentoring qualification/course Train the Trainer Advanced food hygiene cert 	Certificates/ Application
Skills / Abilities	<ul style="list-style-type: none"> Good communicator Strong leadership skills Mentoring and developing staff Ability to stay calm under pressure Ability to motivate and inspire your team to deliver best service possible Quality Food Production Understanding of produce and ingredients Excellent cookery skills Flexible in your approach and have the ability to work on own initiative Stock Control Cash Handling Good Oral and Written Skills Ability to write menus that appeal to patients with varying dietary requirements within a fixed budget Ability to cost a menu and produce selling prices in line with the GP target Rota and food cost budgeting to keep in line with allocated budget IT Skills Excel/Word/E Mail 	<ul style="list-style-type: none"> Keen interest in innovations and new techniques in the palliative catering industry 	Application Assessment Centre Interview References
Experience	<ul style="list-style-type: none"> Good food knowledge Proven experience of managing staff 	<ul style="list-style-type: none"> Managing multiple site catering outlets 	Application

	<ul style="list-style-type: none"> • Experience in catering in a healthcare setting • You will be able to demonstrate significant experience in a similar role at a minimum level of Sous or equivalent 	<ul style="list-style-type: none"> • Experienced in working with volunteers • Experience in working with dieticians to ensure fortification requirements are met for patients 	Assessment Centre Interview References
Knowledge	<ul style="list-style-type: none"> • Dietary and Allergen awareness • Awareness of modified diets • Proof of attendance at a SALT course • EHO inspection experience • COSHH awareness and understanding 		Assessment Centre Interview
Motivation and personal attributes	<ul style="list-style-type: none"> • Able to contribute to LOROS' Values & Behaviours • Passion for cooking • Excellent interpersonal/ personality and a fantastic work ethic are essential • Passion for great customer service • A warm personality with a happy, welcoming approach to customer service both with internal and external customers • Strong work ethic • Team minded • Solution focused 		Assessment Centre Interview References