



Being there for *you*  
and *your family*

**PERSON SPECIFICATION**

**POST:** Commis Chef  
**DEPARTMENT:** Catering - Operations

	<b>Essential Criteria</b>	<b>Desirable Criteria</b>	<b>How &amp; When</b>
<b>Education / Qualification</b>	GCSE grade C or above or equivalent Basic Food Hygiene certificate NVQ level 1/2 or equivalent work experience	NVQ Level 2/3 in hospitality & catering and/or professional cookery Health and Safety and Intermediate/Advanced Food Hygiene	Certificates/ Application
<b>Skills / Abilities</b>	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
<b>Experience</b>	Some experience in a similar post in the catering industry or in the case of an apprentice, previous experience as a catering assistant and willingness to learn 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
<b>Knowledge</b>	Good basic food knowledge	Dietary and Allergen awareness Excellent dish presentation skills COSHH awareness and understanding	*Assessment Centre  Interview
<b>Motivation and personal attributes</b>	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	Great personality and shows the ability to lead a team	*Assessment Centre Interview References

	customer service both with internal and external customers Strong work ethic Team minded Solution focused		
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\*External recruitment only