



# HEANOR GATE SCIENCE COLLEGE

“Develop all learners to achieve their full potential”

“Create a culture of aspiration”



## Kitchen Assistant

### Person Specification

	Essential	Desirable
Qualifications and training	<ul style="list-style-type: none"> <li>Basic food hygiene</li> <li>NVQ Level 1</li> </ul>	
Experience	<ul style="list-style-type: none"> <li>Working within a team</li> <li>Safe working practices</li> <li>Working to deadlines</li> <li>Follow duty rotas</li> </ul>	<ul style="list-style-type: none"> <li>Worked in a production kitchen</li> </ul>
Knowledge and understanding	<ul style="list-style-type: none"> <li>Health and safety practices</li> <li>Principles of food hygiene and storage/service</li> </ul>	<ul style="list-style-type: none"> <li>Awareness of the principles of manual handling</li> <li>Awareness of food safety and cleaning practices</li> <li>Good all round practical catering knowledge</li> <li>Principles of cash handling</li> </ul>
Skills	<ul style="list-style-type: none"> <li>Ability to work in any type of catering unit</li> <li>Good customer liaison skills</li> <li>Good communication skills</li> <li>Flexible approach</li> <li>Good preparation and presentation skills</li> </ul>	<ul style="list-style-type: none"> <li>Ability to carry out manual handling duties</li> </ul>
Personal attributes	<ul style="list-style-type: none"> <li>A genuine enjoyment of cooking</li> <li>Ability to work under pressure, to be flexible and to be able to meet deadlines</li> <li>Good sense of humour</li> <li>Form and maintain appropriate relationships and personal boundaries with students</li> </ul>	<ul style="list-style-type: none"> <li>Willing to be involved in every aspect of school life</li> <li>Enjoy working with young people</li> </ul>