

FACILITIES DIRECTORATE
SENIOR CATERING ASSISTANT PERSON SPECIFICATION
EXPERIENCE, SKILLS AND PERSONAL CIRCUMSTANCES

	Essential	Desirable
Education and Qualifications	<ul style="list-style-type: none"> • Level 2 award in food safety or equivalent • Evidence of a commitment to continuous development 	<ul style="list-style-type: none"> • Level 3 in Food Safety
Experience	<ul style="list-style-type: none"> • Proven ability to work on own initiative • Proven ability to manage own workload and prioritise when there are competing priorities • Evidence of experience of working and contributing in a team • Evidence of ability to work under pressure 	<ul style="list-style-type: none"> • Relevant experience of working in a catering environment, however full training will be given as part of an induction plan lasting at least a few weeks
Skills and knowledge	<ul style="list-style-type: none"> • Evidence of good literacy skills and the ability to understand instructions, guidance, policies and procedures • Evidence of delivering a high level of customer service 	<ul style="list-style-type: none"> • Knowledge of food safety systems, HACCP, COSHH and dealing with Allergens • Proven ability to communicate with a wide range of internal and external stakeholders including; patients, staff-members, visitors, suppliers & environmental health
Personal Circumstances	<ul style="list-style-type: none"> • Able to work a variety of shift patterns between the hours of 6.30am and 9:00pm (Monday – Sunday) • Ability to undertake all physical aspects of the post, including moderate standing, bending, lifting and moving of food trolleys (list not exhaustive) • Eligible to work in the UK 	<ul style="list-style-type: none"> • Flexibility to support with additional hours and overtime as and when required