



Sedgefield Community College
Deputy Catering Manager-Person Specification/Selection Criteria

	Essential/Desirable	Assessment
Qualifications		
Basic Food Hygiene.	E	A
Intermediate Food Hygiene.	D	A
Trained First Aider / willingness to train as one.	E	A/I
Professional Experience		
Knowledge of Health & Safety standards relating to catering (e.g. food hygiene / handling).	E	A/I/R
Previous catering management experience (including money handling and stock management).	D	A/I/R
Knowledge of the national nutrition guidance relating to healthy eating and portion control.	D	A/I/R
Professional Skills & Knowledge		
Posses well developed cooking skills.	E	A/I/R
Ability to operate and use cooking utensils and equipment.	E	A/I/R
Personal Skills and Qualities		
Effective organisational and administrative skills.	E	A/I/R
A mature and responsible attitude.	E	A/I/R
A positive approach to change and continuous improvement.	E	A/I/R
An effective team member who demonstrates a willingness to play a positive role in areas beyond his/her specific responsibilities.	E	A/I/R
Approachability and a sense of humour.	E	A/I/R
Excellent interpersonal skills.	E	A/I/R
Excellent communication skills.	E	A/I/R

In addition to candidates' ability to perform the duties of the post, the interview will also explore issues relating to safeguarding and promoting the welfare of children including:

- motivation to work with children and young people.
- ability to form and maintain appropriate relationships and personal boundaries with children and young people.
- emotional resilience in working with challenging behaviours.
- attitudes to use of authority and maintaining discipline.

Sedgefield Community College is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.

Key

- E-Essential
- D-Desirable
- A-Application
- I-Interview
- R-Reference