

Cook

Job Specification

Qualifications/Training:	Essential or Desirable	Evidence Application or Interview
Current Food Hygiene Certificate	E	A
Professional Catering Qualification	D	A
Commitment to gain professional catering qualification	D	I
Good numeracy and literacy skills	E	A & I
Current first Aid training	D	A
Current Moving & Handling training	D	A
Knowledge:		
Knowledge of food ingredients	E	A & I
Knowledge of different dietary requirements i.e diabetic	E	A & I
Knowledge of Dysphagia	E	A & I
Competent in the use of IT	D	A & I
Experience:		
Catering for groups of people	E	A & I
Working with individuals who have a disability	D	A & I
Abilities:		
To construct balanced menus taking into account dietary requirements	E	A & I
Cook a range of home-made meals within budget and time constraints	E	A & I
To plate and serve meals in an attractive and appetising way	E	A & I
To work on your own initiative and as part of a team	E	A & I
To use initiative and be adaptable and flexible in your approach and demonstrate an ability to work on your own initiative	E	A & I
To plan and cater for Centre 81's special events including buffets and special meals as part of your main work and/or to support fund raising opportunities	E	A & I
Skills:		
Ability to communicate with a range of people with varying abilities to communicate with others	E	A & I
To work in a way that is positive, supportive and caring	E	A & I
To ensure that all services are provided in accordance with the Centre 81's standards, Equal Opportunities and Quality Assurance statements	E	A & I
Other:		
Willingness to undertake evening and/or weekend work on planned or short notice relief work as required	E	A & I
Prepared to undertake training as identified	E	A & I
To be reliable and punctual	E	A & I