Salford City Council

Person specification

| Job title | Grade | Directorate | Location |
|--------------------------|-------------------|-------------|----------|
| Floating Cook Supervisor | Grade 2B Scp 8-12 | Place | Various |

Note to applicants

Whilst all criterions below are important, those under the **Essential** heading are the key requirements. You should pay particular attention to these areas and provide evidence of meeting them. Failure to do so may mean that you will not be invited for interview.

| | | (*See grid overleaf) | |
|--------------------|--|----------------------|--|
| Essential criteria | Necessary requirements – skills, knowledge, experience etc. | * M.O.A. | |
| 1. | Basic literacy, numeracy, written and oral communication skills. | I. A | |
| 2. | Able to supervise, direct and lead a team within a catering environment. | I. A | |
| 3. | Able to demonstrate excellent customer service skills. | I. A | |
| 4. | Current Basic Hygiene Certificate. | C. A | |
| 5. | Catering qualification NVQ2 or equivalent. | C. A | |
| 6. | Able to demonstrate flair and imagination in food preparation and presentation. | I. A | |
| 7. | Knowledge of current Health & Safety and Hygiene regulations/legislation within a catering environment | I. A | |
| 8. | Knowledge of on the job training techniques. | | |

| Desirable criteria | Necessary requirements – skills, knowledge, experience etc. | |
|-----------------------|---|---|
| 1. | Supervisory Management qualifications. | |
| 2. | Knowledge of marketing techniques. | |
| 3. | Relevant experience in school catering environment. | А |
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| | | |

| Completed by | Date | Approved by | Date |
|-------------------|-----------|-------------|------|
| Paula Worthington | June 2017 | | |

Method of assessment (* M.O.A.)

A = Application form, C = Certificate, E = Exercise, I = Interview, P = Presentation, T = Test, AC = Assessment centre