



**PLYMSTOCK SCHOOL
PERSON SPECIFICATION
DEPUTY CATERING MANAGER**

CATEGORY	ESSENTIAL	DESIRABLE	HOW IDENTIFIED
Knowledge and job experience	<ul style="list-style-type: none"> ◆ Practical experience of working in a busy kitchen environment involving lifting, moving and carrying catering equipment ◆ 	Ability to maximise service take up	◆ Application form/interview
Education and Training	<ul style="list-style-type: none"> ◆ City and Guilds 7061/2 or other relevant food preparation qualification ◆ Computer literate and numerate 	Level 4 Food Hygiene certification	◆ Application Form
Special Knowledge and Skills	<ul style="list-style-type: none"> ◆ Good ICT skills ◆ Good communication skills ◆ Good organisation skills ◆ Experience of managing a high volume food production outlet 		◆ Application form and interview
Any Additional Factors	<ul style="list-style-type: none"> ◆ Reliable ◆ Discreet and Confidential ◆ Able to work on own initiative and in a team ◆ Ability to work under pressure ◆ Positive, motivated “can-do” attitude to work ◆ Comfortable with young people ◆ Ability to create and be innovative for menu design ◆ Ability to impart enthusiasm about the service being provided and show a passion for food 		<ul style="list-style-type: none"> ◆ Interview ◆ Practical Test