

Person Specification – Catering Assistant

Requirement	Essential	Desired	Assessed by*
Education/ Qualifications	Food Hygiene Level 2 or willingness to undertake qualification.		Application form
Experience	Commercial food preparation Preparing food from scratch	Experience of working in a commercial catering environment. Experience of cash handling & reconciliation	Application form and interview
Knowledge and Skills	Ability to work as part of a team but also with minimal supervision. Demonstrates excellent customer service skills Ability to work in a busy kitchen environment Able to “clean as you go” and follow cleaning schedules	Knowledge of safe food handling and storage. Understanding of food safety standards Skilled in using kitchen equipment found in commercial catering establishments.	Application form and interview
Values and personal attributes	High standard of personal presentation & cleanliness An understanding of the charitable aims and ethos of the Hospice. Able to work with Hospice volunteers and understand their role at the Hospice. Understanding of the importance of food and nutrition to Hospice & end of life patients.	Experience working in a service delivery setting, preferably care.	Interview
Disclosure & Barring	Standard		

* **Shortlisting candidates for interview** – We will shortlist candidates for interview by scoring against the above essential and desired criteria. Please tell us in your application and ‘Supporting Information’ section how you meet the requirements we are asking for.