

Person Specification – Chef

Requirement	Essential	Desired	How Assessed*
Education/ Qualifications	Food Hygiene Level 2 (up to date) Commitment to achieving Level 3 NVQ Level 2 catering certificate	Food Hygiene level 3 or relevant NVQ	Interview and application form
Experience	Working in a busy catering environment Special Diets	Experience in care home, or hospice environment Food preparation in a health care setting	Interview and application form
Knowledge and Skills	Preparation of main meals from fresh ingredients Knowledge of safe food handling and storage understanding of environmental health standards for catering Skilled in using typical kitchen equipment found in commercial catering establishments. COSHH Ability to supervise staff Ability to work in a busy kitchen environment under pressure Competent in Baking & Pastry		Interview and application form
Values and personal attributes	Kind, compassionate nature for dealing with patients, relatives An understanding of the charitable aims and ethos of the Hospice. Understanding of the importance of food and nutrition to Hospice patients. Able to work with Hospice volunteers and understand their role at the Hospice.	Experience working in a service delivery setting, preferably care. Access to own transport or good public transport links	Interview and application form
Disclosure & Barring Enhanced/ Standard	Standard		DBS Screening procedure

* **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.