

THE COURTYARD Person Specification

Post: Junior Sous Chef

Department: Trading Company

Personal Skills Characteristics	Essential	Desirable	Method of Assessment	Short listing Criteria
1. <u>Experience</u>				
Previous experience of cooking in a busy kitchen environment or equivalent	√		AF/I/R	√
2. <u>Qualifications and Training</u>				
Numerate and literate to GSCE level or equivalent	√		AF/CQ	√
Catering qualification		√	AF/I/CQ	
Basic Food Hygiene certificate		√	AF/I/CQ	
3. <u>Special Skills Knowledge</u>				
Knowledge of Health, Safety & Food Hygiene	√		AF/I	√
4. <u>Personal Qualities / Competencies</u>				
Ability to work on own initiative	√		I / R	
Able to work as part of a team	√		I / R	
Ability to work to deadlines	√		I	
Ability to lead a team	√		I/R	
An interest in cooking and food	√		AF / I / R	√
Ability to work under pressure	√		I / R	
Honest, trustworthy & reliable	√		I / R	
Particular about personal hygiene	√		I / R	
5. <u>Personal Circumstances</u>				
Able to work flexible hours	√		AF / I	√
6. <u>Physical Requirements</u>				
Good sickness/attendance record in current/previous employment, college or school as appropriate, (not including absences resulting from disability)	√		I/R	

Key: AF – application form, I – interview, CQ – certificate of qualification, R - references

This specification has been prepared in accordance with the requirements of The Courtyard's Equal Opportunities and Employment Policy.

Specification completed by

DALE WILLIAMS

Designation

HEAD CHEF

Date

NOVEMBER 2019