

Person Specification

Post: Head Chef

Attributes	Essential	Desirable	How identified
Qualifications	- GCSE Grade 4 or above in English and mathematics (or equivalent) - Recognised catering qualification - Level 2 food hygiene	Level 3 food hygiene	- Application - Certification
Experience	- Values driven - Food safety management systems based on HACCP - Understanding of budgeting and principles of P&L - Leadership of a kitchen and / or catering team - Working in cook from fresh, high-volume establishments - Financial processes such as raising purchase orders, placing orders and administering purchase ledger invoices	- Working in an inner-city area of high deprivation - Working with special dietary requirements and food allergies - Working in a school or other educational environment - Working in a restaurant / food service environment - Use of commercial kitchen equipment of the type found in our kitchens	- Application - Interview
Knowledge and skills	- COSHH, H&S, manual handling, electrical safety - Sound knowledge of industrial / commercial catering operations - Commitment to safeguarding - Microsoft Office, especially Excel, Outlook and Word	- Understanding of what makes a Dixons academy different and successful - Sound understanding of current school food trends - Nutrition and its importance to developing healthy young people	- Application - Interview - References
Character	- Strong moral purpose and drive for improvement - Mission-aligned - Humble and kind - Motivated, enthusiastic and flexible - Excellent interpersonal skills - Good sense of humour - Desire to develop yourself - Ability to give, receive and act on feedback - Strong attention to detail - Ability to work under pressure - Commitment to the full life of the academy	Willingness to offer extra-curricular provision	- Application - Interview - References