

Person Specification

Post: Head Chef

Attributes	Essential	Desirable	How identified
Qualifications	Recognised catering qualification	Level 3 Food Hygiene	 Application
	Level 2 Food Hygiene		 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 References
Knowledge and skills	 COSHH, H&S, manual handling, electrical safety Sound knowledge of industrial / commercial catering operations Numerate and literate Microsoft Office, especially Excel and Word Commitment to safeguarding 	 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. Literate and numerate 	 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 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

