



Boorley Park School

**PERSON SPECIFICATION
CHEF**

Qualifications:	Essential/ Desirable
Level 2 Food Hygiene Certificate (minimum)	E
NVQ Level 2 in Professional Cookery or equivalent	D
Level 3 Food Hygiene or equivalent	D
First Aid Certificate	D
Allergen awareness training	E
Experience:	
Experience working in a kitchen or catering environment	E
Experience preparing nutritious meals on a large scale (preferably in a school or similar setting)	E
Experience managing a small team	D
Budgeting or stock control experience	D
Professional knowledge and understanding:	
Understanding of healthy eating standards, especially for children	E
Knowledge of food safety regulations and procedures	E
Awareness of safeguarding and food allergens	E
Familiarity with school-specific nutrition guidelines (e.g., School Food Standards - UK)	D
Understanding of special dietary needs and cultural food requirements	D
Skills, abilities and personal qualities:	
Ability to plan menus in line with school nutrition guidelines	E
Strong organisational and time management skills	E
Ability to work independently and as part of a team	E
Good communication skills with both children and staff	E
Reliable and punctual	E
Friendly, approachable, and positive attitude	E
Flexibility and willingness to adapt	E
Commitment to child welfare and school values	E