

School Cook – Person Specification

School Cook Person Specification	Essential/ Desirable
Qualifications	
GCSEs or equivalent.	E
Certification in food safety (e.g., Level 2 Food Hygiene).	E
Culinary or equivalent professional training.	D
Experience	
Proven experience as a cook or chef, preferably in a school, childcare, or similar setting.	E
Experience in menu planning and food preparation for large groups.	E
Experience managing food inventory and ordering supplies.	E
Previous experience in an educational setting or with child nutrition programmes.	D
Skills and Abilities	
In-depth knowledge of food safety regulations and best practices.	E
Strong culinary skills, including the ability to prepare and cook a variety of healthy and appealing meals.	E
Excellent organisational and time management skills to manage multiple tasks efficiently.	E
Ability to create and adapt menus to meet varying dietary needs, including those with special dietary requirements or cultural and religious preferences.	E
Strong leadership and team management skills, with the ability to supervise and motivate kitchen staff.	E
Effective communication skills to interact positively with pupils, staff, parents, and external partners.	E
Customer service-oriented with a friendly and approachable demeanour.	E
Physical stamina to handle the demands of a busy kitchen environment, including lifting, standing for long periods, and working in hot conditions.	E
Knowledge of nutrition education and ability to promote healthy eating habits among young people or adults.	D
Familiarity with School Food Standards.	D
Personal Attributes	
Passionate about promoting health and well-being through nutritious meals.	E
Passionate about using and cooking with fresh ingredients	E
Committed to the values and mission of the school.	E
Enthusiastic about working with children and creating a positive dining experience for them.	E
Flexible and adaptable to changing circumstances and requirements.	E
Collaborative mindset, with the ability to work effectively with a team and external partners like Food For Thought.	E
Reliable and punctual, with a strong work ethic and attention to detail.	E
Creative and innovative approach to menu planning and food presentation.	D
Commitment to continuous professional development and learning.	D

Learning together, growing together.

Headteacher: Mr C McDonald
Chair of Governors: Kate Burnell

Our Values

Unique · Enjoyment · Ambition · Health · Appreciation · Resilience