



Catering Supervisor Person Specification

William Law is committed to safeguarding and promoting the welfare of children and young people and expects all staff to share this commitment

	Essential	Desirable
Experience	<ul style="list-style-type: none">• Have a solid background in catering	<ul style="list-style-type: none">• Working with Children• Working within a residential school/college setting
Qualifications	<ul style="list-style-type: none">• NVQ level 2 Catering or equivalent• Food hygiene Certificate level 2•	<ul style="list-style-type: none">• First Aid Certificate• Level 3
Skills	<ul style="list-style-type: none">• Effective communication• Strive for excellence• Good written and reading skills• Work on own initiative• Ability to work as part of a team• Able to identify potential risk• Non-confrontational and approachable• Menu planning experience to provide healthy balanced meals	<ul style="list-style-type: none">• Work under pressure• IT skills• Working to tight deadlines
Knowledge	<ul style="list-style-type: none">• Have an understanding of equal opportunities• Have an understanding of COSHH, HACCP and Allergens	<ul style="list-style-type: none">• Have an understanding of religious and dietary requirements
Personal Circumstances	<ul style="list-style-type: none">• Good general health• Flexible attitude	<ul style="list-style-type: none">• Self-motivated

This post carries an enhanced DBS disclosure