

**PERSON SPECFICATION**

**JOB TITLE:** Teaching Chef

**Note: Safe recruitment**

The Montessori Place is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.

**REQUIREMENTS**

**Qualifications and training**

Level 3 food safety & hygiene. This training is available during employment.

Ideally the candidate will have a City & Guilds Catering qualification.

**Knowledge and understanding**

Knowledge and experience of how to meet different dietary requirements, in particular the special dietary needs of children and adolescents.

**Particular skills and abilities**

* An enjoyment of working and collaborating with young people
* The ability to inspire a passion for high quality food and food service in young people.
* To be self-motivated and with a love for cooking for large numbers.
* An understanding of the value of local, seasonal, organic vegetarian food.
* The desire to work with a range of foods and offer some creativity in the preparation of meals.
* The ability to work to a meal service deadlines.
* The ability to work lead a mixed-ability team.
* Good interpersonal skills.
* The ability to be creative with menus and provisions.
* The ability to present food beautifully on a regular basis.
* The ability to keep to and manage a budget.

**Experience**

* Commercial cooking and food preparation.
* Developing seasonal, local, vegetarian menus.
* Liaising with local food suppliers.
* Implementing five-star food hygiene systems.
* Keeping accurate accounts.

**Personal qualities**

* Support for and belief in the aims of The Montessori Place.
* A high level of flexibility, initiative self-motivation and energy.
* The ability to establish and sustain a culture of collaborative and cooperative working between colleagues.
* To be emotionally consistent – remaining calm and acting with gentleness.