NHS Ayrshire and Arran

**Person Specification**

**Post Title: Assistant Head Cook/Head Cook**

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| **Selection Factors****(Person Specification)**  |  | **Criteria** |
| **QUALIFICATIONS & TRAINING** | **Essential** | * Intermediate Food Hygiene Diploma
* City & Guilds 706/2 or equivalent qualification
* NEBBS or equivalent management qualifications
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|  | **Desirable** | * Diet Cookery Certificate
* Willingness to work towards higher professional qualification
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| **EXPERIENCE** | **Essential** | * experience in supervisory level of high volume catering operations and procedures
* Experience in implementing food safety controls and undertaking risk assessments
* Practical employee relations experience
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|  | **Desirable** | * Previous direct line supervisory experience
* Experience in menu planning and provision of nutritionally robust food and fluids to hospital patients
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| **KNOWLEDGE** | **Essential** | * knowledge of food safety legislation
* Demonstrates knowledge of current national regulations e.g. Allergens, Labelling Health and safety
* Demonstrates knowledge of Food Safety Assurance
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|  | **Desirable** | * Demonstrates knowledge of national recommendations e.g Listerous
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| **COMPETENCIES & SKILLS** | **Essential** | * Is able to communicate and articulate self clearly and with confidence
* Demonstrates good skills with written word
* Provides evidence of good numeracy skills
* Provides evidence of moderate IT skills including use of MS Word, Excel, Outlook
* Full driving licence
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|  | **Desirable** | * Demonstrates ability to manage time effectively and prioritise
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| **PERSONAL CHARACTERISTICS AND OTHER** | **Essential** | * Provides evidence of ability to work on own initiative
* Provides evidence of ability to work as part of a team
* Demonstrate ability to drive service improvement standards
 |
|  | **Desirable** |  |