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 |
|  | **Desirable** | * Diet Cookery Certificate * Willingness to work towards higher professional qualification |
| **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 |
|  | **Desirable** | * Previous direct line supervisory experience * Experience in menu planning and provision of nutritionally robust food and fluids to hospital patients |
| **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 |
|  | **Desirable** | * Demonstrates knowledge of national recommendations e.g Listerous |
| **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 |
|  | **Desirable** | * Demonstrates ability to manage time effectively and prioritise |
| **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** |  |