SALAD SECTION CHEF: PERSON SPECIFICATION

Essential

- Enthusiastic and willing to learn from training provided
- Ability to cater for a wide variety of functions
- Organisational, time management and planning skills
- A creative flair and passionate about food
- Temperature control experience
- A friendly disposition with the ability to work as part of a team
- Ability to work under pressure.
- Flexible attitude and approach to ensure that appropriate cover is provided in the kitchen at all times
- Excellent communication skills
- Able to work under instruction and in harmony with colleagues
- A willingness to adopt a hands-on approach in a varied and demanding team environment to meet deadlines
- Ability to adapt to changes in working practices
- Accuracy and attention to detail
- Previous experience of working in a food service environment
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Desirable

- City & Guilds 706, NVQ Level 2 or equivalent certificate
- A current Food Hygiene certificate
- Previous experience of food presentation