SHIFT LEADER: PERSON SPECIFICATION

Essential Skills, Qualifications & Experience

City & Guilds 706, NVQ Level 2 certificate (or equivalent) in professional cookery.
A passion for food, creative flair with ingredients, and a high standard of culinary skills and food presentation.
At least 2 years’ experience cooking in a busy kitchen.
HAACP knowledge.
Awareness of allergens.
Strong leadership and motivating characteristics.
A democratic management style, which is transparently fair and which inspires trust and confidence.
Delegation skills that are effective and not autocratic.
Excellent organisational, communication, time management and planning skills, with a strong command of the English language.
A friendly disposition with a flexible attitude and approach to ensure that appropriate cover is provided in the kitchen at all times.
An ability to stay calm when the pressure mounts.
A willingness to adopt a hands-on approach in a varied and demanding team environment to meet deadlines.
A positive attitude towards work, customer-focused and a friendly disposition.