

Cook Person Specification

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| Area | Essential | Desirable | Assessment |
| Safeguarding | Enhanced DBS clearance  A working knowledge of the principles, practices and procedures of safeguarding |  | Application Form |
| Qualifications | Food Hygiene Level 2 | Food Hygiene Level 3 | Application Form |
| Professional Development | Ongoing commitment to professional development and reflective practice | Recent relevant training in current educational practices/ special needs pedagogy/ care practice | Application Form |
| Values | Positive attitude in relation to the rights of young disabled people  Person centred approach that holistically supports the learning and progression of students through positive expectations  Willingness to reflect and learn  Commitment to equality of opportunity and outcome |  | Application / Interview |
| Experience | Experience of enabling learning and engagement with severe, profound and complex needs including autism  Experience of preparing meals for large numbers of people.  Experience of maintaining food safety records and HACCP documentation | Experience of assessing learning and monitoring the progression of students  Experience of supporting young people with disabilities in achieving outcomes with food preparation  Experience of attending to the personal care needs of disabled young people | Application / Interview Form |
| Skills and Abilities | The ability to converse at ease with parents, students and members of the public and provide advice in accurate spoken English  Ability to manage health and safety of staff and learners  Good working knowledge and understanding of inclusive  practice  Ability to contribute and manage students health and social needs  Ability to assess risk | Good level of written and oral skills  Ability to supervise and lead staff | Application Form / Interview/  Presentation/  Observation |