

## EMPLOYEE SPECIFICATION

**Post: Unit Supervisor**

### Council Core Competencies

<p><b>These Council Core Competencies apply to all positions:</b>          Being Customer/Client Focused          Working Effectively with Others          Managing Change          Taking Ownership and Responsibility          Communicating Effectively          Planning and Decision Making</p>
<p><b>These Council Core Competencies apply to positions with responsibility for managing people or resources:</b>          Leading Others          Managing Performance and Developing others          Political Sensitivity</p>

	<b>Essential</b>	<b>Desirable</b>
Experience	Manager in a large volume catering venue – managing & leading teams, Experience within schools catering	Catering Degree/Qualification
Knowledge, Skills and Understanding	Financially Literate, Health & Safety & Food Safety Awareness of Budgets and Basic P&L accounts	
Qualifications and Training	Intermediate H&S/Food Safety	Advanced H&S Food Safety City & Guilds or similar in Culinary Skills
Job Specific Requirements	Flexibility of hours Ability to work in a fast passed environment	Good knowledge of menu writing & costing

Applicants should always check the Job Vacancy Summary for any specific Employee Specification Requirements for the advertised vacancy.