

EMPLOYEE SPECIFICATION

Post: Unit Supervisor

Council Core Competencies

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

	Essential	Desirable
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.		