

EMPLOYEE SPECIFICATION

Post: Cook 3

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	Cook in a large volume catering venue – managing & leading teams, offer development etc.	Catering Qualification School Catering Knowledge
Knowledge, Skills and Understanding	Financially Literate, Health & Safety & Food Safety good understanding	Awareness of Budgets and Basic P&L accounts
Qualifications and Training	Intermediate H&S/Food Safety Craft Skilled Background	Advanced H&S Food Safety
Job Specific Requirements	Flexibility of hours Good knowledge of menu writing & costing Ability to work in a fast paced environment	
Applicants should always check the Job Vacancy Summary for any specific Employee Specification Requirements for the advertised vacancy.		