

Catering Assistant - Employee Specification

	Essential	Desirable
Experience	Working in a commercial kitchen	An interest in working with older people
Knowledge, skills and understanding	- Knowledge of food hygiene - Basic food preparation and cooking skills	Knowledge of COSHH regulations An understanding of nutritional needs for older people.
Qualifications and training	Requirement to undertake the following training: Manual handling Food hygiene certificate	
Competencies	- Being Customer/Client Focussed - Working Effectively with Others - Managing Change - Taking Personal Ownership and Responsibility - Communicating Effectively - Planning and Decision Making	
Job related competencies	An awareness of health and safety issues	Time management skills