



PERSON SPECIFICATION

Catering Supervisor

REQUIREMENT	CRITERIA
ESSENTIAL	<ul style="list-style-type: none">• Level 2 Food Hygiene and Safety for Catering or similar qualification (formerly Foundation certificate in food hygiene)• Previous catering experience• Health and Safety awareness• The ability to demonstrate great team work and show the ability to follow instructions and supervise a small team• Ability to work on own initiative• Highly organised and customer focused• Highly motivated, enthusiastic and adaptable• First class communication skills and demonstrate accuracy and attention to detail• Committed to the provision of Quality Service delivery• Flexibility – to work overtime as required and be part of a shift rota including evenings and week-ends
DESIRABLE	<ul style="list-style-type: none">• Allergen awareness certificate• Level 3 Supervising Food Safety in Catering (hygiene) or similar

Candidates should read this specification carefully before completing their application form. These criteria are used in reviewing submitted application forms as a core part of the selection process.