

Kitchen Co-ordinator

Person Specification

This is a list of the skills, abilities and experience we require for the post – please describe how you feel you could or do meet each one in our supplied application form.

1. Ability to work in a team and in collaboration with people of diverse backgrounds.
2. Ability to plan and cater for community and visitor meals, as well as for small and large events.
- 2a. A specific ability and interest in vegan and gluten-free cuisine and baking.
3. Ability to organise and manage a varied workload and prioritise work effectively in ever-changing circumstances.
4. Willingness to learn and share knowledge and skills with others.
5. An understanding of nutrition and the importance of a varied and balanced diet.
6. An understanding of Health and Safety and Food Hygiene legislation, willingness to work with it and to actively encourage and enable others to do so.
7. A flexible approach to work and a commitment to work at weekends.
8. A positive attitude to community-living with a realistic understanding of its benefits and challenges.