

Person Specification - Head Chef

	Essential	Desirable
Qualification	1) Relevant food hygiene and food preparation qualifications	
Experience & Knowledge	1) An understanding of the importance of food for the residents 2) An understanding of the importance of a balanced and varied diet 3) Experience of working in a kitchen environment 4) Experience of serving food in a professional environment	1) Experience of running and controlling a kitchen 2) Experience of ordering and controlling stock to a budget
General Aptitude	1) Able to serve food care in a dignified and professional manner 2) Able to lead staff in a pressured environment 3) Strong communication skills	
Specific Skills	1) Able to design appropriate menus 2) Able to monitor and control food hygiene and safety standards	
Personal Qualities	1) Able to demonstrate a genuine desire to work in catering 2) Able to work well under pressure.	

<p>Greensleeves Care Values</p>	<p>Ability to demonstrate understanding and apply our workplace values. These are embedded in all roles and applicants must evidence their values.</p> <ol style="list-style-type: none"> 1) Respect - You treat residents and colleagues with dignity and value their unique life experiences and personal contributions. 2) Openness - You act openly and honestly, building confidence in our intentions and behavior. We choose words and actions that are sincere, not misleading. 3) Responsibility - You are committed to meeting the needs of others and behave responsibility towards residents and colleagues, being careful of the choices we make.
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