

## Person Specification Cook

Attributes	Essential	Desirable
<b>Qualifications and Training</b>	<ul style="list-style-type: none"> <li>• Catering / food qualification, or relevant experience</li> </ul>	<ul style="list-style-type: none"> <li>• Food Safety Level 2 with allergen training</li> </ul>
<b>Experience and skills</b>	<ul style="list-style-type: none"> <li>• Experience of implementing menus, incorporating guests' dietary requirements and allergies</li> <li>• Experience as a kitchen assistant / cook</li> <li>• Good attention to detail and well organised</li> <li>• Experience of delivering successful food offerings</li> <li>• Experience of working to tight schedules and deadlines</li> </ul>	<ul style="list-style-type: none"> <li>• Successful track record of working in a busy kitchen</li> <li>• Experience of menu planning</li> <li>• Experience of working in the kitchen of a retreat house, or similar</li> <li>• Experience of working at a Christian retreat house</li> <li>• Confident with current health and safety policy and procedures Experience implementing and managing Food Safety and all legal/compliance focus areas.</li> </ul>
<b>Personal Qualities</b>	<ul style="list-style-type: none"> <li>• Sympathy with the vision and mission of Foxhill as well as the aims and objectives of the Church of England</li> <li>• Friendly and outgoing personality, a tolerant, flexible disposition, with a good sense of humour</li> <li>• A team player who operates collaboratively</li> <li>• A person of integrity</li> <li>• An ability to work under pressure</li> <li>• An encouraging team player</li> <li>• Flexibility</li> </ul>	
<b>General</b>		<ul style="list-style-type: none"> <li>• Full driving licence and access to a car</li> </ul>