

Person Specification - Cook

	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	<p>1) Able to demonstrate a genuine desire to work in catering</p> <p>2) Able to work well under pressure.</p>	
General		
Greensleeves Care Values	<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 behaviour. 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. 	