

## Person Specification - Head Chef

	Essential	Desirable
<b>Qualification</b>	1) Relevant food hygiene and food preparation qualifications	
<b>Experience &amp; Knowledge</b>	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
<b>General Aptitude</b>	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	
<b>Specific Skills</b>	1) Able to design appropriate menus 2) Able to monitor and control food hygiene and safety standards	
<b>Personal Qualities</b>	1) Able to demonstrate a genuine desire to work in catering 2) Able to work well under pressure.	

**Greensleeves Care Values**

Ability to demonstrate understanding and apply our workplace values. These are embedded in all roles and applicants must evidence their values.

- 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.