

Person Specification: Foxhill Kitchen Assistant

Attributes	Essential	Desirable
Qualifications and Training		<ul style="list-style-type: none"> • food Safety Level 2 with allergen training; (this can be completed upon appointment if not already held) • a catering / food qualification, or relevant experience.
Experience and skills	<p>The candidate will possess:</p> <ul style="list-style-type: none"> • experience as either a kitchen assistant / cook / home cook; • a good attention to detail; • good organisational skills; • experience of delivering successful food offerings; • experience of working to tight schedules and deadlines; • be able to cope well with an environment which can be fast paced and require adaptability and the ability to meet deadlines 	<ul style="list-style-type: none"> • a successful track record of working in a busy kitchen; • experience of implementing menus that incorporate guests' dietary requirements and allergies; • experience of implementing and managing Food Safety and all legal/compliance focus areas.

		<ul style="list-style-type: none"> • experience of menu planning; • experience of working in the kitchen of a retreat house, or similar; • confidence with current health and safety policy and procedures.
Personal Qualities	<p>The candidate will be:</p> <ul style="list-style-type: none"> • in sympathy with the vision and mission of Foxhill to provide a peaceful, safe and welcoming place in which guests can explore matters of faith, as well as the aims and objectives of the Church of England; • friendly and outgoing personality, a tolerant, flexible disposition, with a good sense of humour; • a team player who operates collaboratively; • a person of integrity; • able to work under pressure; • an encouraging team player; • flexible and adaptable. 	
General	<p>The candidate will possess:</p> <ul style="list-style-type: none"> • ability to make own way to Foxhill. • willingness to undertake any and all necessary Safeguarding and other training 	