

Food Studies Technician - Person Specification

ATTRIBUTES	DETAILS	ESSENTIAL	DESIRABLE	HOW EVIDENCED
SKILLS, KNOWLEDGE AND APPTITUDE	• Excellent communication skills both written and verbal	✓		A / R / I
	• Ability to prioritise workload	✓		A / R / I
	• Accurate record keeping	✓		A / R / I
	• Ability to quickly learn new techniques and skills particularly around kitchen and food preparation	✓		A / R / I
	• Sound organisational skills	✓		A / R / I
	• Knowledge of Health & safety and COSHH		✓	A / R / I
QUALIFICATIONS AND TRAINING	• Good standard of general education	✓		A
	• Willingness to embrace personal development.	✓		A/R
	• Experience of Hospitality, Food Industry, Food Education surroundings	✓		A/R
	• Further Food/Science/H&S based qualifications		✓	A
EXPERIENCE	• Previous experience of working with young people	✓		A / R / I
	• Good standard of computer literacy	✓		A / R / I
	• Experience of working in an educational setting		✓	A / R / I
	• Experience as a technician		✓	A / R / I
ADDITIONAL FACTORS	• Patience and understanding of issues related to young people	✓		A / R / I
	• Ability to work to deadlines calmly and effectively	✓		A / R / I
	• Ability to communicate confidently at all levels from students to senior leaders	✓		A / R / I

	<ul style="list-style-type: none"> • Be able to handle problems positively and calmly • Flexible approach to work • Commitment to and understanding of collective responsibility • Ability to build supportive working relationships with colleagues • Willingness to participate in evening events as required e.g. open evening 	<p>✓</p> <p>✓</p> <p>✓</p> <p>✓</p>	<p></p> <p></p> <p></p> <p>✓</p>	<p>A / R / I</p> <p>A / R / I</p> <p>A / R / I</p> <p>A / I</p>
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