

Café Supervisor - Person Specification

Criteria	Essential Attributes	Assessment
Education & Qualifications	Food Hygiene Certificate level 2 or 3 City and Guilds Basic Catering 706/1 706/2 Advanced Cookery or equivalent	Application Application
Experience	At least three years' kitchen (cooking) experience. At least two year's experience in food and beverage management. Track record in generating revenue and business development. Experience of leading and motivating a team; to include training. Experience of leading, training and supervising volunteers	Application Application Interview Interview
Knowledge	Food preparation and menu planning. Health and Safety, food hygiene and cash handling.	Interview Interview
Skills and Competencies	Competent IT, numeracy and literacy skills. Ability to work efficiently while remaining welcoming and friendly to customers. Commitment to excellent customer service. Excellent communicator, able to remain calm under pressure. Self-motivated and effective in time management. Ability to work independently and know when to involve others.	Application /Interview Interview Interview Interview Interview

Personal Attributes	<p>Passion for good seasonal and local food and drink.</p> <p>Ability to work flexible hours including weekends, evenings and bank holidays when required.</p>	<p>Interview</p> <p>Interview</p>
Other	<p>Work within all Caistor Arts and Heritage Centre's policies and procedures, in particular health and safety, equal opportunities, confidentiality and data protection.</p> <p>Be informed about, promote and support the work of the Caistor Arts and Heritage Centre.</p> <p>Be proactive about your own training and personal development.</p>	<p>Interview</p> <p>Interview</p> <p>Interview</p>