



Person Specification

This form lists the essential and desirable requirements needed in order to do the job.

Applicants will be shortlisted **solely** on the extent to which they meet these requirements.

Job title: Chef Manager

Department/Division: LSE Catering, Residential and Catering Services Division
Accountable to: Residences Catering Manager

Competency	Criteria	E/D
Knowledge and Experience	High volume, high quality fresh food production skills.	E
	Food service and customer care experience in a customer facing environment.	E
	Management/supervisory experience.	E
	Basic Food Safety Qualification.	E
	Intermediate Food Safety Qualification.	D
	Basic working knowledge of employment and health & safety legislation.	E
	Experience in high quality cost sector catering.	D
	Craft Skills Qualification.	D
Service Delivery	Basic IT knowledge including email/ Word/ Excel.	D
	Maintain high quality food and customer services standards.	E
Planning and Organising Resources	Participate actively in all aspects of the service with a hands-on approach.	E
	Plan innovative menus that appeal to a youthful multicultural customer base.	E
	Control costs to achieve efficient use of resources and budget targets.	E



Teamwork and Motivation	Lead and motivate staff by giving considerate direction and exceptional example.	E
	Train and develop individuals to achieve higher than average performance.	D
Communication Skills	Communicate effectively and courteously with all levels of staff, customers, suppliers and colleagues.	E
	Good standard of literacy both written and spoken	E

E – Essential: requirements without which the job could not be done.

D – Desirable: requirements that would enable the candidate to perform the job well.