**Catering General Assistant**

**Person Specification**

Qualifications & Training

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| **Requirement** | **Criteria** |
| Food Safety and Hygiene for Catering, Level 2 | Desirable |

Achievements & Experience

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| **Requirement** | **Criteria** |
| Experience working in a catering environment | Essential |

Knowledge

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| **Requirement** | **Criteria** |
| Knowledge of Food Safety standards and practices, and of health & safety principles | Essential |

Skills

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| **Requirement** | **Criteria** |
| Excellent customer care skills | Essential |
| Cash handling skills | Essential |
| Ability to work alone yet to be a positive team player within the Museum team | Essential |

Qualities & Attitude

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| **Requirement** | **Criteria** |
| Flexibility to work different work patterns including evening work, bank holidays and weekends | Essential |
| Physically able to work practically for long periods of time, lift heavy items, and clean thoroughly and efficiently | Essential |
| Able to represent the Russell-Cotes professionally, with attention to appearance and standard of uniform, as well as enthusiasm and an interest in a Museum environment | Essential |