

Person Specification
Cook

SAFEGUARDING COMMITMENT

Once upon a time nursery school is committed to providing outstanding care, which involves high focus and attention on safeguarding and promoting the welfare of young children. We expect all staff, students and volunteers to share this responsibility. Rigorous recruitment checks are completed and successful applicants will be required to undertake an Enhanced Disclosure via the Disclosure and Barring Service (DBS). Our posts are exempt from the Rehabilitation of Offenders Act (ROA) 1974.

	Essential	Desirable
Qualifications and Training	<ul style="list-style-type: none"> • Clear Enhanced DBS check • A genuine interest in training within Food Hygiene, Food Allergies, Health and Safety and Paediatric First Aid • A genuine interest in developing professionally and undertaking further training and development opportunities 	<ul style="list-style-type: none"> • DBS Update Service member • Formal qualification in Catering or Hospitality • Food Hygiene Certificate (Level 2 or higher) to ensure the kitchen complies with health and safety regulations. • Allergen Awareness Training to ensure safe food handling for children with allergies. • Paediatric First Aid qualification

	Desirable
Experience and Knowledge	<ul style="list-style-type: none"> • Previous experience in a catering or chef role, preferably in a childcare, school, or similar environment. • Experience of cooking for large numbers (e.g., in schools, nurseries, or care homes). • Menu planning and food preparation for a variety of diets (e.g., vegetarian, vegan, allergies, and religious dietary requirements). • Experience working in a fast-paced kitchen and the ability to handle multiple tasks at once. • Knowledge of current nutritional guidelines for children and best practices for healthy eating.

	Essential	Desirable
Competencies	<ul style="list-style-type: none"> • Time management skills and the ability to work efficiently in a busy environment. • Organizational skills to maintain a clean, safe kitchen and ensure all food supplies are managed appropriately. • Strong communication skills to liaise with nursery staff and ensure children's dietary needs are met. • Ability to follow instructions, policies, procedures and legislation accurately. • Ability to maintain confidentiality always. • Demonstrate understanding and commitment to equal opportunities 	<ul style="list-style-type: none"> • Excellent culinary skills with an ability to create balanced, nutritious meals tailored to children's needs. • Strong knowledge of food safety, hygiene, and health regulations. • Ability to plan and prepare meals according to nutritional guidelines for young children. • Ability to adapt meals for children with special dietary requirements (e.g., allergies, intolerances, or cultural preferences).

	Essential
Personal qualities and social skills	<ul style="list-style-type: none"> • Put the children at the heart of everything you do, be kind and respectful • Have patience, empathy and a caring nature • Passion for working with children and an understanding of their nutritional needs. • Ability to work independently and as part of a team in a supportive and collaborative environment. • Attention to detail to ensure all food served meets quality, presentation, and safety standards. • Creative and adaptable, able to design exciting, child-friendly menus that encourage healthy eating. • Patience and flexibility, as the role may involve managing children's varying preferences and dietary needs Be a positive and reliable team member • Be flexible and adaptable to the daily running of the nursery • Ability to maintain a calm demeanour and handle stressful situations effectively Ability to maintain emotional resilience when working with challenging behaviour • Demonstrate respect for appropriate boundaries and authority • Committed to promoting equality and diversity within the setting. • Professionalism in conduct, appearance, and communication.

