

PERSON SPECIFICATION

POST TITLE: Late Shift Hygiene Supervisor (CPU)

DIVISION/UNIT: Facilities Services

JOB SPECIFIC COMPETENCIES

	Essential	Desirable	Evidence/Method of Assessment
Experience	<ol style="list-style-type: none"> 1. Previous experience in a catering environment. 2. Previous supervisory experience. 3. Working knowledge of hygiene procedures. 	<ol style="list-style-type: none"> 1. Awareness of effective hygiene, health and safety measures. 2. Working knowledge of HACCP procedures. 	Application Form References Interview
Skills/Abilities	<ol style="list-style-type: none"> 1. Ability to work as part of a team or alone as necessary. 2. Ability to follow instructions accurately. 3. Basic numeracy and literacy skills. 4. Effective communication skills. 	<ol style="list-style-type: none"> 1. Cook-Freeze experience. 2. Ability to explain and demonstrate duties. 3. Ability to adapt to operational changes. 	Application Form References Interview
Education & Qualifications	<ol style="list-style-type: none"> 1. Elementary Food Hygiene Certificate. 	<ol style="list-style-type: none"> 1. Intermediate Food Hygiene Certificate. 	Application Form Interview
Personal Qualities	<ol style="list-style-type: none"> 1. Ability to cope with the demands of the post and attend on a regular basis. 2. Flexible and adaptable. 		Interview References
Additional Job-Related Requirements			Application Form Post Interview Check