



Cook – Personal Specification

Qualifications

| Essential | Desirable |
|--|---------------------------------------|
| Basic Food Hygiene Certificate (Level 2) | Level 3 Food Hygiene or equivalent |
| | NVQ Level 2 in Catering or equivalent |

Experience

| Essential | Desirable |
|---|---|
| Minimum 2 years' experience in a busy catering environment | Experience in a hospice, care home, or healthcare setting |
| Experience preparing meals from scratch using fresh ingredients | Experience with special diets and texture-modified meals |
| | Experience supervising or mentoring junior staff or catering assistants |

Knowledge & Skills

| Essential | Desirable |
|---|---|
| Strong understanding of dietary requirements, allergens, and food safety principles | Knowledge of COSHH and HACCP procedures |
| Ability to plan menus and undertake ordering of goods | Competence in baking and pastry |

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| Able to work under pressure and prioritise workload to ensure important elements are undertaken first | |
| Good verbal communication and ability to follow instructions | IT literacy for digital food safety records and general communications |

Personal Attributes

| Essential | Desirable |
|---|--|
| Kind, compassionate, and respectful of patients' needs | Understanding of the role of food in palliative care |
| Team player with a positive, can-do attitude | Experience working with volunteers |
| Flexible and reliable, able to work shifts including weekends | |
| Smart, tidy, and professional appearance | |

Additional Requirements

| Essential | Desirable |
|---|-----------|
| Commitment to Trinity Hospice's values: Caring, Adaptable, Responsible, Excellence, Socially Engaged. | |
| Willingness to undertake training and development as required. | |