



## Coffee Shop Supervisor - PERSON SPECIFICATION

### Essential

1. Willingness to undergo an Enhanced DBS and reference checks.
2. Appropriate training in food preparation and food & hygiene polices and procedure.
3. Experience of cooking a range of dishes for a large number of covers on a regular basis.
4. Up to date knowledge of health and safety issues relating to storing, preparing and serving food.
5. Experience of working with the public.
6. Commitment to implementing the Centre's equal opportunity policy.
7. Possesses a level of fitness to enable the lifting and handling of basic equipment whilst setting up and cleaning the environment.
8. Ability to carry out light housekeeping duties and use a variety of cleaning products and personal protective equipment.
9. Ability to work on own initiative and as part of a team with other staff members.
10. Ability to communicate effectively with members of the public and build a positive rapport.
11. Willingness to learn our policies and procedures and to abide by the staff rules, including adhering to the staff dress code.
12. Ability to support the Coffee Shop Manager in creating a happy, organised and friendly environment.
13. Willingness to attend staff meetings, training and other events as appropriate.

### Desirable

- A current food and hygiene certificate
- A current First Aid certificate
- Able to speak another / other languages
- Ability to multi task