

## Great Academy Ashton - Person Specification – Food Technology Technician

<b>Qualifications &amp; Training</b>	<p><b>Essential</b></p> <ul style="list-style-type: none"> <li>GCSEs (or equivalent) including English and Mathematics</li> <li>Relevant qualification or experience in Food Technology, Catering, Food Science, or a related area</li> <li>Food Hygiene Certificate (Level 2 or willingness to obtain)</li> </ul> <p><b>Desirable</b></p> <ul style="list-style-type: none"> <li>First Aid qualification</li> <li>Additional qualifications in health &amp; safety or catering</li> </ul>
<b>Experience</b>	<p><b>Essential</b></p> <ul style="list-style-type: none"> <li>Experience working in a food preparation, catering, or kitchen environment</li> <li>Experience of following food hygiene and health &amp; safety procedures</li> <li>Experience of preparing ingredients and equipment for practical activities</li> <li>Experience of cleaning, maintaining, and storing kitchen equipment safely</li> </ul> <p><b>Desirable</b></p> <ul style="list-style-type: none"> <li>Experience working in a school, college, or educational setting</li> <li>Experience supporting young people during practical activities</li> <li>Experience of stock control, ordering, and budgeting</li> </ul>
<b>Knowledge &amp; Understanding</b>	<p><b>Essential</b></p> <ul style="list-style-type: none"> <li>Practical knowledge of food preparation techniques and kitchen equipment</li> <li>Understanding of food hygiene, health &amp; safety, and COSHH regulations</li> <li>Ability to prepare, maintain, and safely store food, ingredients, and equipment</li> <li>Ability to support practical food lessons effectively</li> </ul> <p><b>Desirable</b></p> <ul style="list-style-type: none"> <li>Knowledge of GCSE Food Preparation and Nutrition requirements</li> <li>Experience working in a school or educational setting</li> </ul>
<b>Skills &amp; Abilities</b>	<p><b>Essential</b></p> <ul style="list-style-type: none"> <li>Good organisational and time management skills</li> <li>Ability to manage stock, place orders, and monitor budgets where required</li> <li>Ability to maintain accurate records (e.g. risk assessments, temperature logs, cleaning schedules)</li> <li>Ability to prepare ingredients, equipment, and resources in advance of lessons</li> <li>Ability to support teachers and pupils during practical activities</li> <li>Ability to clean, maintain, and organise food rooms after lesson.</li> </ul>

	<ul style="list-style-type: none"> <li>• Understanding of the importance of safeguarding and supervision of pupils</li> </ul> <p><b>Desirable</b></p> <ul style="list-style-type: none"> <li>• Experience supporting pupils with additional needs</li> <li>• Ability to assist with displays, coursework preparation, and enrichment activities</li> <li>• Experience using school management or ordering systems</li> <li>• Ability to support department audits and inspections</li> </ul>
<b>Personal Qualities</b>	<p><b>Essential</b></p> <ul style="list-style-type: none"> <li>• Reliable, flexible, and proactive approach to work</li> <li>• Ability to work independently and as part of a team</li> <li>• Good communication and interpersonal skills</li> <li>• Commitment to equality, diversity, and inclusion</li> </ul> <p><b>Desirable</b></p> <ul style="list-style-type: none"> <li>• Willingness to contribute to extra-curricular activities (e.g. cooking clubs)</li> <li>• Interest in professional development and training</li> </ul>
<b>Additional Requirements</b>	<p><b>Essential</b></p> <ul style="list-style-type: none"> <li>• Willingness to attend meetings, parents' evenings and training outside normal working hours where required.</li> <li>• Willingness to lead induction and orientation activities for new arrivals.</li> <li>• Commitment to the safeguarding and welfare of all students.</li> </ul>