



Personal Specification

Personal Specification: Nursery Chef

Education and Training:

- Essential:

- Relevant culinary qualifications (e.g., culinary arts degree, catering certification).
- Certification in Food Safety and Hygiene.
- Training in early years' dietary requirements and allergies.

- Desirable:

- Safer Food Better Business (SFBB) pack training or equivalent.
- Additional courses in nutrition tailored to early years.
- Certification in allergen awareness.

Experience:

- Essential:

- Proven experience as a Chef, particularly in a childcare or early years setting.
- Demonstrated ability to design nutritionally balanced menus for children aged 0-5 years.
- Experience handling dietary requirements and allergies in meal preparation.

- Desirable:

- Previous experience in engaging children in culinary activities.
- Experience with inspection procedures by environmental health.

Skills and Abilities:

- Essential:

- Strong culinary skills with an emphasis on nutritious and appealing meal preparation.
- Ability to adapt menus to accommodate various dietary needs while ensuring nutritional value.
- Excellent knowledge of food safety standards and procedures.
- Effective communication skills to educate both children and adults about healthy eating habits.

- Desirable:

- Proficiency in handling inspections by environmental health and ensuring compliance.
- Creative approach to outdoor cooking experiences.
- Organizational skills to manage kitchen operations efficiently.

Attitude and Characteristics:



- Essential:

- Passion for promoting healthy eating habits among children.
- Ability to work collaboratively with nursery staff and communicate effectively with parents.
- Attention to detail in food preparation and adherence to hygiene standards.
- Adaptability and flexibility to adjust menus according to dietary requirements and inspection standards.

- Desirable:

- Proactive approach to staying updated with the latest nutrition and culinary trends.
- Resilience and composure under pressure, especially during inspections.

Conclusion:

The Nursery Chef should possess a blend of culinary expertise, compliance with food safety standards, a focus on early years' dietary needs, and the ability to educate both children and staff about healthy eating habits. Additionally, familiarity with Safer Food Better Business (SFBB) practices and handling inspections by environmental health authorities is highly beneficial for this role.