

# **PERSON SPECIFICATION**

**JOB TITLE:** Lecturer in Catering

**DEPARTMENT:** SI

## **Information for candidates:**

The person specification provides an outline of the experience, skills and abilities we expect the successful candidate to possess. You should match your own skills, experience, and abilities to those listed below. Tell us in what way you have carried out the criteria asked for; a sentence or two of explanation will help us to assess your application.

Applications from people with disabilities will be assessed based on the specification criteria to carry out the duties of the post.

<b>Criteria</b>	<b>Essential</b> ✓	<b>Desirable</b> ✓
<b>Qualifications</b>		
A recognised teaching qualification (e.g. PGCE, CertEd, Level 5 Diploma in Education & Training) or willingness to work towards one	✓	
Level 3 qualification or higher in Professional Cookery/Catering or a related subject	✓	
English and Maths at Level 2 (GCSE grade C/4 or equivalent)	✓	
Assessor and/or Internal Verifier qualification (e.g. A1, TAQA, V1)	✓	
Health & Safety / Food Safety qualification	✓	
<b>Experience</b>		
Recent experience working in a professional catering environment (e.g. restaurant, hotel, commercial kitchen)	✓	

Experience of teaching, training or mentoring in a catering or hospitality setting	✓	
Experience of delivering practical cookery sessions and demonstrations	✓	
Experience of working with awarding bodies and assessment processes		✓
Experience supporting learners with varying levels of ability, including additional needs		✓
<b>Skills and Abilities</b>		
Ability to plan and deliver high-quality, engaging lessons across a range of catering topics	✓	
Strong communication and interpersonal skills	✓	
Ability to motivate and support learners to achieve their full potential	✓	
Creative approach to problem solving, proactive & positive	✓	
Confidence in managing a professional training kitchen and enforcing health and safety protocols	✓	
Competency in using technology to support learning and administrative duties	✓	
Organised and reliable, with strong time management and administrative skills	✓	
Ability to contribute to curriculum development and course improvement		✓
<b>Personal Attributes</b>		

Committed to inclusive education and safeguarding learners	✓	
Willingness to participate in CPD to stay current with industry and teaching developments	✓	
Positive, proactive, and student-focused approach to teaching and learning	✓	
Ability to work flexibly, including evenings or weekends if required	✓	
Passion for the catering industry and commitment to promoting high professional standards	✓	