

Catering & Hospitality Manager



Dear Applicant,

Thank you for your interest in the position of Catering & Hospitality Manager at Ormskirk School.

The Endeavour Learning Trust board and I are delighted to provide the enclosed information about the role and our School. I hope you find it helpful and on behalf of the whole school community, I would like to take this opportunity to extend a very warm welcome.

Endeavour Learning Trust is a growing Trust in the North West, currently spanning South Ribble, West Lancashire and North Sefton. In our family of schools at this point in our growth, we have four secondary schools and two primary schools formally within the Trust.

Our mission and values provide a clear framework for us to work to. We are absolutely committed to serving our communities to ensure that every child achieves their potential by providing the highest quality educational experience in a truly inclusive way.

As a Trust, we don't believe in a one-size-fits-all approach for our schools or our students. We respect and celebrate individuality, working with a clear determination to support our children, colleagues and communities both collectively, and individually, to flourish and thrive through a rich and transformational provision.

We believe in the value of collaboration, and everybody working with the Trust shares a collective responsibility for the success of all of our children. We also recognise that we will never be successful in delivering our vision for our young people unless our colleagues are supported, nurtured and developed to achieve their full potential with us. That's why we are equally committed to ensuring every colleague benefits from the best possible employment experience where high-quality CPD and a sincere approach to supporting wellbeing enable our colleagues to achieve their own aspirations for their career.

We hope the enclosed information will give you good insight into our School & Trust.

We look forward to viewing your application.

Yours faithfully,

David Clayton Chief Executive

Endeavour Learning Trust's Mission and Values

We will serve our communities to ensure that every child realises their potential

We pledge that our schools will be transformational places of academic excellence that offer a true richness of experience, providing all children with the same opportunities to flourish and develop their unique skills, qualities and talents.

We will work collaboratively with our colleagues, parents and carers and our partners to remove any barriers that place limitations on our children, creating schools that are happy and harmonious places at the centre of their community.

Our Values

Individuality

We are firmly committed to recognising, celebrating and investing in the individuality of all of our children and young people, each of our colleagues and the distinct ethos and identity of each of our schools, whilst remaining united by our core values. We don't believe in a "one size fits all" approach, and will adapt our provision to meet individual needs.

People centred

Our work is driven by our responsibility to every individual within our Trust community. Every person deserves to be treated with respect, dignity and kindness. We demonstrate empathy and humility in our approach, ensuring that our Trust provides an environment where every individual feels confident to be their true authentic self.

Belonging

Equity of opportunity is central to our practice and we will be relentless in our endeavour to identify and remove barriers that prevent full inclusion. Our culture extends beyond tolerance to one where difference is embraced and every individual is valued and celebrated for their unique contribution to our community. Every individual is a full member in our community.

Transformation

We believe in the promise of each individual across the Trust and will ensure we inspire, support and challenge in proportionate measure, so that we all thrive and are able to achieve our own individual successes. We are bold in our approach, stretching perceived boundaries, to go further for our children, colleagues and communities. We continually develop our approach to respond to changes in the communities we operate within to support every child, colleague and partners to realise their potential.

Togetherness

We are a proud family of schools bonded by our Trust vision, priorities and values. We work as one team in school, across our Trust and with our wider partners for the benefit of the communities we serve. Our collaborative approach inspires us to be bold and brings us together in ways that help us to make a difference. We are better together.

ENDEAVOUR LEARNING TRUST OUR SCHOOLS



About Ormskirk

Ormskirk School is a vibrant secondary school and sixth form located in Ormskirk in the county of Lancashire.

Our school community is built upon shared core values. Our belief in opportunity for all means that we are an inclusive and aspirational school, encouraging all to aim high and enjoy their learning. Although we have been through a difficult time recently as a school we are now enjoying rapid and sustainable development in partnership with Endeavour Learning Trust.

We value and celebrate the many and varied achievements of all; recognising the exciting and limitless potential that students have and encouraging them to fulfil this in a caring, disciplined and inspiring environment.

Our overall aims are to provide:

- A world class education for all our students, regardless of ability or background, which builds resilience, confidence and drive, in an ever-changing world
- A workforce of the highest calibre, with a winning combination of teamwork, skill, experience, passion and an unwavering commitment to excellence
- A relentless focus on individual and collective improvement and personal and professional development, in an ethos of high expectations and personal ambition
- The moral imperative to ensure that no child is left behind and no individual is overlooked in their uniqueness and distinctive potential
- A nurturing environment, where everyone feels safe and valued and where we get the balance right between encouragement and support and stretch and challenge, so that all of us can aim high and work together to make those aspirations a reality
- A genuine commitment to foster partnerships, across our family of schools, with our parents, other strategic partners and our wider communities
- The expertise to efficiently and effectively deploy and maximise our resources across the Trust and our wider networks and partnerships

Our commitment is to make Ormskirk School and Sixth Form College a place where excellence and high expectations are recognised as the norm: a school to which everyone is proud to belong.

Our family ethos is tangible; we work as a team; we want the best for everyone. But we are also staunch in our commitment to doing this in a way which protects the wellbeing of our staff and our students; our commitment to reducing workload is non-negotiable. We seek to thrive; individually, together, in our classrooms, staffrooms, schools and across the Trust.

If you feel you share our values, have the vision and drive for excellence and want to be part of a dedicated team, committed to ensuring that students fulfil their potential, then we would like to hear from you.

Yours faithfully,

Mr J Burnham Headteacher Catering & Hospitality Manager
Part time, Permanent, Term time only
Grade 7 SCP 19-25
£29,777 - £33,945 pro rata
£24,443.86 - £27,865.36 per annum

Ormskirk School are looking to appoint a Catering and Hospitality Manager to lead and assist in the preparation, cooking and serving of food and beverages in all service areas of our school. You will lead a committed team, ensuring the smooth operations of our catering service for all our students and staff.

We are looking for someone who is able to:

- Demonstrate successful experience leading and motivating a catering team.
- Demonstrate experience of creating diverse and high-quality menu that caters to different dietary needs and preferences, enhancing student satisfaction and participation.
- Ensure all meals meet national and local nutritional guidelines to promote healthy eating among students.
- Manage the catering budget effectively, maximising value while minimising waste and ensuring financial sustainability.

They will be expected to:

- Design and implement a varied, nutritious menu that accommodates dietary restrictions and preferences, ensuring compliance with nutritional guidelines.
- Lead and manage the catering team, providing training and development opportunities to maintain high standards of service and food safety.
- Ensure all food preparation and serving processes adhere to health and safety regulations, maintaining a clean and safe kitchen environment.

Collaborate with parents, students, and local suppliers, and participate in school events to promote the catering service and encourage community involvement.

In return we can offer you:

- A supportive and encouraging team of dedicated staff
- A fantastic Local Government Pension Scheme
- Free on-site parking
- A modern, well-resourced school environment
- A commitment to the wellbeing of staff including 24/7 access to employee wellbeing package
- Term time only employment which supports long holidays

35 hours per week - Monday to Friday 7:00am to 2:30pm. This position is part time, permanent and term time only plus inset days.

HOW TO APPLY

Complete our application form in full and return to vacancies@endeavourlearning.org along will a supporting statement to demonstrate your suitability for this post and support your application.

Applications must be submitted by 9am on Monday 15th July 2024

Interviews will be held on Wednesday 17th July 2024

If you require any further information about this role please contact our Recruitment Manager, Mollie at m.fairhurst@endeavourlearning.org or on 01772 817904

SAFEGUARDING

Endeavour Learning Trust is committed to safeguarding and promoting the welfare of children, young people and vulnerable adults and expects all staff and volunteers to share this commitment and individually take responsibility for doing so.

Please note that in line with Keeping Children Safe in Education, an online search will be carried out as part of our due diligence on shortlisted candidates

JOB DESCRIPTION



To manage and control the catering services and to provide the service for the school according to their specification.

- To ensure prompt and efficient preparations and service of all meals, ensuring that they are being provided to the highest possible standard.
- To plan student focused menus which are exciting and popular with the school community and rotated on a regular basis to ensure an enhanced variety of food on offer.
- Provide balanced multi choice menus, in accordance with nutritional standards, considering the dietary needs and preferences of students and varied cultural and religious backgrounds and that are cost within the allocated budgets.
- Ensure food is freshly prepared and offers healthy and nutritional value to students.
- To develop a bespoke service for 6th form student that offers value for money. High quality food.
- To create a high quality dining experience which is relaxing and enjoyable.
- To engage with the school community to capture the student voice and ensure students feel the benefit of having their voice heard through the food on offer.
- · To ensure that the control of raw materials and portions are to the School's standards.
- To display and practice a friendly and supportive interaction with customers at all times during service in order to deliver a children focused lunchtime for every child.
- To ensure the School's and administration procedures are carried out to the approved standard and that the necessary weekly returns are completed accurately and at the appointed time.
- To develop a calendar of themed/cultural days throughout the year ensuring the days are well promoted to ensure high levels of participation
- To manage the catering team to deliver the catering services to a high standard and in line with budget targets.
- To assist with recruit, interview, control and discipline staff according to the needs of the School.
- To maintain the legal and School's standards of hygiene and safety and take any action as is necessary.
- To complete the Safer Food Better Business (SFBB) in line with the legal requirements and use as a daily working document.
- · Ensuring equipment is maintained and repairs reported to the school and recorded.
- · To attend to any reasonable request made by the school.
- \cdot $\;$ To actively promote the service encouraging pupils to use the services.
- To assist in organising any special function from time to time and inset days, some of which may occur outside of normal working hours.
- To maintain high standards of personnel hygiene, reporting any stomach disorders or infections of self or close family to the school.
- · Ensure personal appearance is well groomed at all times
- To attend to customer complaints and compliments as satisfactorily as possible.
- To attend to and take all necessary action, statutory and otherwise, in the event of accident, fire, loss, theft, lost property, damage, unfit food or other irregularities in any service covered by the remit and complete the necessary return and/or reports.
- · To attend meetings and training courses as requested.

- All duties must be carried out to comply with The Health and Safety at Work Act; Acts of Parliament, statutory and college instruments and regulations and other legal requirements, nationally agreed codes of practice, which are relevant.
- All duties will be carried out in the working conditions normally inherent in the particular job.
- All necessary paperwork must be completed correctly and at the appropriate time

 orders, stock control, monthly profitability statements, risk assessments and

 Safer Food Better Business being the main ones.
- Duties will be carried out for jobs up to and including those in the same grade, provided such duties are within the competence of the employee.
- · Informing line managers of any problems.
- · Phone into work before 8.00am if you are ill and try to arrange self-cover.

Endeavour Learning Trust is committed to safeguarding and promoting the welfare of children, young people and vulnerable adults and expects all staff and volunteers to share this commitment and individually take responsibility for doing so.

PERSON SPECIFICATION

Personal Attributes required (on the basis of the job description) Or Desirable (D) Test (T) or other The successful candidate will have: NOV Level 3 Qualification in Food Preparation and Cooking or equivalent Food Huggine Certificate (qualification not essential at point of application as training will be given if required) Food Altergy Awareness Qualification (qualification not essential at point of application as training will be given if required) COSHH (qualification not essential at point of application as training will be given if required) For equired) First Aid Qualification (qualification not essential at point of application as training will be given if required) Experience of managing or supervising within a catering setting Experience of managing or supervising within a catering setting Experience of canding and developing a team of catering staff Experience of teading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of Experience of managing health and safety Experience of managing health will be able to Demonstrate they are able to work under pressure and use own initiative Experience at the safety of the safety of the successful candidate will be able to Demonstrate they are able to develop effective working relationships C AF/I Observe hygiene standards at all times Demonstrate they have a positive approach to customer care and service delivery PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene: wearing the uniform provided ensuring it is clean and tity. A cam and organised nature F AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to expend effectively to challenge		Essential (E)	Identified by:
The successful candidate will have: NVQ Level 3 Qualification in Food Preparation and Cooking or equivalent E	Personal Attributes required (on the basis of the job description)		(AF), Interview (I),
NVQ Level 3 Qualification in Food Preparation and Cooking or equivalent Food Hygiene Certificate (qualification not essential at point of application as training will be given if required) Food Allergy Awareness Qualification (qualification not essential at point of application as training will be given if required) COSH4 (qualification not essential at point of application as training will be given if required) COSH4 (qualification (qualification not essential at point of application as training will be given if required) EXPERIENCE The successful candidate will have: Experience of managing or supervising within a catering setting Experience of compliance with current food legislation Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of catering setting as for a first customers Experience of managing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will times Demonstrate they are able to develop effective working relationships E AF/I Demonstrate they have a positive approach to customer care and service delivery PERSONAL QUALITIES	QUALIFICATIONS AND TRAINING		
Food Hygiene Certificate (qualification not essential at point of application as training will be given if required) Food Allergy Awareness Qualification (qualification not essential at point of application as training will be given if required) COSHH (qualification not essential at point of application as training will be given if required) COSHH (qualification (qualification not essential at point of application as training will be given if required) EXPERIENCE The successful candidate will have: Experience of managing or supervising within a catering setting Experience of compliance with current food legislation Experience of compliance with current food legislation Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene EXPERIENCE The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative Experience hygiene standards at all times Experience hygiene standards at all times Experience hygiene standards are able to develop effective working relationships Experience hygiene standards at all times Experience hygiene standards at all times Experience hygiene standards at all times Experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene Experience of basic food h	The successful candidate will have:		
will be given if required) Food Allergy Awareness Qualification (qualification not essential at point of application as training will be given if required) COSHH (qualification not essential at point of application as training will be given if required) First Aid Qualification (qualification not essential at point of application as training will be given if required) Experience of qualification (qualification not essential at point of application as training will be given if required) Experience of managing or supervising within a catering setting Experience of compliance with current food legislation Experience of compliance with current food legislation Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene Experience of basic	NVQ Level 3 Qualification in Food Preparation and Cooking or equivalent	E	AF
application as training will be given if required) COSHH (qualification not essential at point of application as training will be given if required) First Aid Qualification (qualification not essential at point of application as training will be given if required) EXPERIENCE The successful candidate will have: Experience of managing or supervising within a catering setting Experience of compliance with current food legislation Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I High expectations of self and professional standards E AF/I High expectations of self and professional standards		E	AF
required) First Aid Qualification (qualification not essential at point of application as training will be given if required) EXPERIENCE The successful candidate will have: Experience of managing or supervising within a catering setting Experience of compliance with current food legislation Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of experience of developing healthy and nutritious menu options to a diverse range of experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene Experience of developing health on this basic hygiene Exp	application as training will be given if required)		AF
will be given if required) EXPERIENCE The successful candidate will have: Experience of managing or supervising within a catering setting Experience of compliance with current food legislation Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of Experience of developing healthy and nutritious menu options to a diverse range of Experience of managing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative Experience of developing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to develop effective working relationships Experience of developing health and safety Experience of managing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to develop effective working relationships Experience of managing health and safety Experience of developing health and safety Experience of managing health and safety leading setting staff Experience of managing health and safety Experience of	required)		AF
The successful candidate will have: Experience of managing or supervising within a catering setting Experience of compliance with current food legislation Experience of leading and developing a team of catering staff Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of managing health and safety Experience of basic food hygiene EXPERIENCE OF MAF/I Experience of managing health and safety EXPERIENCE OF MAF/I Experience of developing health and safety EXPERIENCE OF MAF/I Experience of developing health and safety EXPERIENCE OF MAF/I Experience of developing health and safety EXPERIENCE OF MAF/I Experience of developing health and safety EXPERIENCE OF MAF/I Experience of developing health and safety EXPERIENCE OF MAF/I Experience of developing health and safety EXPERIENCE OF MAF/I Experience of developing health and safety Experience of safe/I AF/I Experience of health and safety Experience of basic food health and safety Experience of basic food health and safety Experience of basic food health and safety Experience of safe/I AF/I Experience of basic food health and safety Experi		E	AF
Experience of managing or supervising within a catering setting Experience of compliance with current food legislation Experience of leading and developing a team of catering staff Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative E AF/I Work to deadlines E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I High expectations of self and professional standards E AF/I High expectations of self and professional standards	EXPERIENCE		
Experience of compliance with current food legislation Experience of leading and developing a team of catering staff Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative E AF/I Work to deadlines E AF/I Observe hygiene standards at all times E AF/I Demonstrate they have a positive approach to customer care and service delivery EXFORMAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods E AF/I High expectations of self and professional standards E AF/I High expectations of self and professional standards	The successful candidate will have:		
Experience of leading and developing a team of catering staff Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to develop effective working relationships Experience of basic food hygiene Experience of development of the safety Experience of development of the safety Experience of development of the safety Experience of developing healthy and trible of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of developing healthy and experience of the safety Experience of the safe	Experience of managing or supervising within a catering setting	D	AF/I
Experience of developing healthy and nutritious menu options to a diverse range of customers Experience of managing health and safety Experience of managing health and safety Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative E AF/I Work to deadlines E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods E AF/I The ability to respond effectively to challenges E AF/I High expectations of self and professional standards E AF/I High expectations of self and professional standards	Experience of compliance with current food legislation	E	AF/I
Customers Experience of managing health and safety Experience of basic food hygiene EXILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative EAF/I Demonstrate that they are able to develop effective working relationships EAF/I Demonstrate that they are able to develop effective working relationships EAF/I Demonstrate that they are able to develop effective working relationships EAF/I Demonstrate that they are applied to develop effective working relationships EAF/I Demonstrate they have a positive approach to customer care and service delivery EAF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature EAF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges EAF/I Aflexible approach to working practices EAF/I High expectations of self and professional standards	Experience of leading and developing a team of catering staff	E	AF/I
Experience of basic food hygiene SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative E AF/I Work to deadlines E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Observe hygiene standards at all times Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I High expectations of self and professional standards E AF/I High expectations of self and professional standards			AF/I
SKILLS AND ATTRIBUTES The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative E AF/I Work to deadlines Demonstrate that they are able to develop effective working relationships E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Demonstrate they have a positive approach to customer care and service delivery PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices E AF/I High expectations of self and professional standards E AF/I	Experience of managing health and safety	E	AF/I
The successful candidate will be able to: Demonstrate they are able to work under pressure and use own initiative E AF/I Work to deadlines E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Observe hygiene standards at all times E AF/I Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene: wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices E AF/I High expectations of self and professional standards E AF/I	Experience of basic food hygiene	E	AF/I
Demonstrate they are able to work under pressure and use own initiative E AF/I Work to deadlines E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Observe hygiene standards at all times E AF/I Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices E AF/I High expectations of self and professional standards E AF/I	SKILLS AND ATTRIBUTES		
Work to deadlines E AF/I Demonstrate that they are able to develop effective working relationships E AF/I Observe hygiene standards at all times Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges A flexible approach to working practices E AF/I High expectations of self and professional standards	The successful candidate will be able to:		
Demonstrate that they are able to develop effective working relationships E AF/I Observe hygiene standards at all times E AF/I Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges A flexible approach to working practices E AF/I High expectations of self and professional standards E AF/I High expectations of self and professional standards	Demonstrate they are able to work under pressure and use own initiative	E	AF/I
Observe hygiene standards at all times Demonstrate they have a positive approach to customer care and service delivery E AF/I PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices High expectations of self and professional standards E AF/I AF/I	Work to deadlines	E	AF/I
Demonstrate they have a positive approach to customer care and service delivery PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices High expectations of self and professional standards E AF/I High expectations of self and professional standards	Demonstrate that they are able to develop effective working relationships	E	AF/I
PERSONAL QUALITIES AND ATTRIBUTES The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices E AF/I High expectations of self and professional standards	Observe hygiene standards at all times	E	AF/I
The successful candidate will have: A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices E AF/I High expectations of self and professional standards	Demonstrate they have a positive approach to customer care and service delivery	E	AF/I
A good standard of personal hygiene; wearing the uniform provided ensuring it is clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices E AF/I High expectations of self and professional standards	PERSONAL QUALITIES AND ATTRIBUTES		
clean and tidy. A calm and organised nature E AF/I The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices High expectations of self and professional standards E AF/I AF/I AF/I AF/I	The successful candidate will have:		
The ability to communicate confidently and effectively, in varied situations, using a range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices High expectations of self and professional standards E AF/I AF/I		E	AF/I
range of methods The ability to respond effectively to challenges E AF/I A flexible approach to working practices E AF/I High expectations of self and professional standards E AF/I	A calm and organised nature	E	AF/I
A flexible approach to working practices E AF/I High expectations of self and professional standards E AF/I		E	AF/I
High expectations of self and professional standards E AF/I	The ability to respond effectively to challenges	E	AF/I
	A flexible approach to working practices	E	AF/I
The ability to work as both part of a team and independently E AF/I	High expectations of self and professional standards	E	AF/I
	The ability to work as both part of a team and independently	E	AF/I

A commitment to contributing to the wider school, Trust and its community	Е	AF/I
OTHER		
Commitment to comply with and adhere to the document 'Guidance for Safer Working Practice for Adults who work with Children and Young People in Education Settings'	E	I
Commitment to comply with and adhere to the document 'Guidance for Conduct'	E	I
Commitment to undertake further ongoing training and professional development	E	I
Commitment to gain clearance through the Disclosure and Barring Service - (Clearance is required before confirmation of appointment)	E	AF/I

Endeavour Learning Trust is committed to safeguarding and promoting the welfare of children, young people and vulnerable adults and expects all staff and volunteers to share this commitment and individually take responsibility for doing so.