



Person Specification Community Food Coordinator

Educational/Professional Qualification	Essential	Desirable
REHIS intermediate food hygiene (level 3)	X	
Experience		
Experience working in a food prep or chef role	X	
Experience of managing or working on a mobile food unit		X
Experience of a customer-facing hospitality role	X	
Experience of managing or maintaining HACCP systems	X	
Experience of GP calculations and working to budgets		X
Experience of working with young people from a range of backgrounds and in different settings		X
Experience of organising and supporting events		X
Experience of delivering cookery training		X
Experience of working with LPG and awareness of gas safety		X
Experience of partnership working		X
Experience of recruiting, supporting, training and supervising volunteers		X
Experience of maintaining catering stocks and supplies		X
Specialist Knowledge and Skills		
Build relationships with young people based on respect and care	X	
Understanding of the challenges and barriers young people face	X	
Ability to appropriately use social media/digital to engage young people and the public	X	
Knowledge of relevant local organisation and the wider sector(s)		X
Understanding of the Scottish education and qualification system		X
Skills/Aptitudes/Interests/Potential		
Excellent communication skills – verbal and written	X	
Good IT skills and knowledge of Microsoft Office applications	X	
Good organisational skills and ability to meet deadlines	X	
Good interpersonal skills and ability to work as part of a team	X	
A ‘can do’, positive and flexible approach to everything you do	X	
Personal Circumstances		
Ability to work evenings and weekends	X	
Self-motivated and enthusiastic	X	
Full, clean driving licence	X	
Commitment to promoting the aims and values of Scran Academy	X	