**BRISTOL HOSPITALITY NETWORK PERSON SPECIFICATION**

**KITCHEN COORDINATOR**

**Essential Skills and Experience**

1. Skilled at cooking food from different cultures for large groups of people. This could be from previous work, volunteering or social / family.
2. Experience creatively designing a menu using mostly donated and sometimes unusual produce.
3. Have great communication skills
4. Experience working in a kitchen under food hygiene systems and managing risk around allergens.
5. Ability to work under pressure and to agreed timescales
6. Experience managing teams of people to complete a task eg organising cooks, cleaners and servers on the day and/or in advance

**Desirable**

1. Experience of delivering training in kitchen systems and cooking different foods/menus
2. Understanding of the UK Asylum process and destitution or have lived experience of the asylum process and destitution
3. Ability to speak another language that reflects the diversity of our members
4. First Aid Training
5. Have an understanding of Equity, Diversity and Inclusion (EDI)