

ART / FOOD TECHNOLOGY TECHNICIAN

Person Specification

Essential Qualities	Desirable Qualities
To be well organised and have the ability to organise time efficiently and appropriately	Competent ICT skills
To be able to work as part of a team	Ability to assist confidently in practical sessions
Ability to carry out a wide range of admin tasks including, photocopying, filing etc..	Ability to independently prepare demonstration ingredients
Be self motivated and have the ability to take the initiative	Ability to create stimulating displays and presentations
Have a basic knowledge of food.	Ability to use a digital camera
A patient and calm approach in times of pressure	Currently hold a Food Hygiene Certificate
Ability to use a range of tools and equipment	
To be personable and approach both with adults and students	
Flexible working hours, dependant upon the demands of the food department	
To be prepared to participate in professional development	
Willing to be First Aid and Fire Marshall Trained	First Aid Trained
To have access to transport to complete shopping requirements for the department	
A good sense of humour	