

Linden Lodge School

Food Tech TA

Education and Training			
Essential Criteria		Desirable Criteria	
Excellent numeracy and literacy skills		Level 2 Food hygiene and safety training	
		First Aid training	
		Catering qualification or similar	
Achievements and Experience			
Essential Criteria		Desirable Criteria	
Experience of working with students with SEN in any setting		Experience of working in a school or similar environment	
Experience of food handling, preparation.			
Skills & Abilities			
Essential Criteria		Desirable Criteria	
Effective use of ICT to support high quality learning		Knowledge of Food hygiene standards	
Ability to evaluate own learning needs and actively seek learning opportunities.			
Skills in cooking and food preparation			
Able to meet tight deadlines and multitask			
Able to communicate appropriately and effectively with pupils, colleagues and visitors.			
Able to keep work areas clean, tidy and organised.			
Able to work constructively as part of a team, follow line management structures and understand classroom roles and your own position within those responsibilities.			
Able to explain things clearly to support learners in making exceptional progress.			
Patience, empathy, a positive 'can do' disposition, flexibility and 100% commitment to supporting young people with disabilities.			
Understanding and knowledge of relevant policies/codes of practice and awareness of relevant legislation, for example Child Protection.			

Ability to follow recipe's and explain steps in a way that learners will understand			
Able to adhere to policies and procedure			