



LOWTHER

JOB DESCRIPTION

LOWTHER CASTLE AND GARDENS

Lowther Castle & Gardens is one of the most popular visitor attractions in the northwest. It has around 100,000 visitors a year and is enjoyed by families, garden-lovers and landscape-lovers alike. Within its boundaries are the ruins of Lowther Castle itself, 130 acres of extensive gardens and woodland, a huge adventure playground, a café based in the former coachhouse, a permanent historical exhibition. The wider park is criss-crossed by a network of trails for walkers and cyclists. There is a further outdoor café by the adventure playground and a catering van in the main courtyard.

Job title	Apprentice chef
Period of Contract	Permanent for the duration of agreed learning period – subject to a 3 month probation period
Responsible to:	General Manager – Operations and Gardens
Responsible for:	Kitchens and seasonal food offer at Lowther Castle
Working with:	Senior Head Chef, Head chef and Senior Catering Supervisor
Based at:	Lowther Castle and Gardens, Penrith, Cumbria, CA10 2HH
Salary	

Overall purpose and key skills

As an apprentice chef you will work closely with the senior head chef and head chef to craft and hone your skills to support the kitchens at Lowther Castle and deliver a high-quality food offer. Apprentices will assist in all aspects of food preparation, cooking and health and safety as part of the role. Apprentices will undertake a course of practical and theoretical study at apprentice level with on site assessment and training and day release at college to gain a recognized qualification in catering.

Apprentices will assist with targets of the department while contributing to the Lowther Castle objective of: 'Creating a world class destination' as the gateway to a world heritage site, with aligned values of discovering an inspiring cultural and historic landscape which our purpose is to conserve and improve for future generations'

Key Skills

- To assist and learn in all aspects of cookery and food preparation work.
- To assist and learn in all aspects of seasonal menu preparation and costings
- To assist and learn in all aspects of food hygiene and be compliant with all Health and Safety procedures, policies and processes across the department

Main Duties

The job holder will work as part of the catering team to deliver the following, with direct experience of hands-on craft skills to efficiently learn and assist in the practice of skilled food preparation and cookery, as directed by the Senior Head Chef and Head Chef in the following areas:

- Assist in the preparation and cooking of menu items as directed by the senior chefs
- Assist in the development and planning of menus, including identifying future food trends and displaying a passionate approach towards the development of new styles of service and concepts
- Assist with stock taking, when required
- Contribute towards the smooth and efficient running of the kitchen Client Service
- Ensure that customers are given a prompt and efficient service and expectations are consistently exceeded
- Be customer focused at all times; approachable and quick to exceed expectations in fulfilling customer needs
- Assist team members when required
- Gain an understanding of food costing, sales and menu planning
- Ensure stock, deliveries and wastage are all checked and recorded in line with company and food standards Health & Safety and Food Safety
- Adhere to the company's Food Hygiene, Health and Safety and Environmental policies at all times
- Ensure that food storage areas are maintained in accordance with the company's Food Hygiene, Healthy and Safety and Environmental policies and procedures Additional Responsibilities
- Contribute towards own personal development with the guidance of the NVQ Trainer and senior chefs
- Show commitment to and promote the College values
- Act as a positive ambassador for the College
- Attend to any reasonable request made by the employer
- Undertake a Level 2 NVQ in Professional Cookery

This job description outlines the principal responsibilities and duties of the post holder. It is not meant to be, nor is it, an exhaustive list of specific responsibilities and duties. The post holder will be expected to undertake any other duties which could reasonably be expected as being within the remit of the post and which arise out of changes of legislation, regulations, orders, rules and working practices, methods and procedures and reviews as directed from time to time.

PERSON SPECIFICATION

ESSENTIAL	DESIRABLE
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EXPERIENCE	
<ul style="list-style-type: none"> • A desire to be successful in the catering industry 	<ul style="list-style-type: none"> • Awareness of Safeguarding requirements and good practice within an educational setting • Craft skills background • Delivery of outstanding customer service • Experience with Food Allergies, Special Diets and Labelling
SKILLS	
<ul style="list-style-type: none"> • Respectful and able to gain respect from colleagues and clients • Excellent communication skills to enable effective dialogue with colleagues, staff, visitors and where applicable, pupils • Organised and self-motivated, with a proven record for meeting targets and deadlines • Able to perform well and remain professional whilst under pressure • Dedicated team-player, who strives for excellence and leads by example • Displays a smart and professional appearance, representing the College in a positive manner • Reliable and stable • Well-developed problem-solving skills • Enthusiastic, with an eagerness to learn new skills and a commitment to personal continuous professional development • Self-motivated and able to work alone without direction • Adaptable and flexible with working patterns when required • Committed to contributing towards the College community • Practical and constructional • Reasonable physical fitness 	<ul style="list-style-type: none"> • Applies flair and innovation to menu development and food presentation • Tactful and discreet, whilst mindful of observing Safeguarding and professional standards • High level of accuracy and attention to detail • Good numeric and computer skills (Microsoft Word, Excel and Outlook essential) •
QUALIFICATIONS	
<p>Education Attainment</p> <ul style="list-style-type: none"> • General Secondary Education (English and Maths essential) <p>Professional Qualifications</p>	<ul style="list-style-type: none"> • Health and safety, risk assessment and COSHH awareness

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| • Food Hygiene Certificate | |
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As an employee of Lowther Castle and Gardens you will:

- Have a positive can-do attitude with flexibility and adaptability
- Be highly motivated, ready, willing and available to get the task done and done well
- Act professional no matter what your job role is
- If you have any concerns, always raise them with and through your line manager and never with other colleagues
- Treat your colleagues with respect and in the way that you would like to be treated being pleasant, courteous and friendly
- Work as a team, working co-operatively with your colleagues and managers to achieve Lowther Castle and Gardens vision/objectives
- Be well organised demonstrated by consistently meet deadlines
- Know what is expected of you and gladly take responsibility for doing your job to the best of your ability paying attention to detail
- Understand that you need to make the right choices. Be accountable, own up to mistakes to allow time to make corrections.
- Have good attendance and punctuality

If you would like to apply for this post, please send a covering letter and your CV to info@lowthercastle.org

The closing date for applications is

We reserve the right to bring this date forward should we receive a sufficient number of applications. If you are short listed, we will contact you by email shortly after the closing date.