

Job Description: Apprentice Commis Chef

Duration:	Fixed Term 18 months
Salary:	£18,525
Location:	Avon Tyrrell
Reporting to:	Facilities Officer
Department:	Outdoor Learning

Key working relationships: Outdoor Learning Team / cross directorate collaboration

Purpose of the job

As part of our commitment to young people, UK Youth has for over 75 years operated an Outdoor Centre at Avon Tyrrell.

Operated as a financially self-supporting and sustainable social enterprise business, that generates surplus income to support UK Youth charitable activity, our outdoor learning provision is intentionally inclusive and champions effective youth led engagement to highlight the importance and raise understanding of the breadth and positive outcomes of youth work.

The 'Apprentice Chef' supports our best in class catering services by:

- Engaging in and successfully completing a commis chef apprenticeship and through a period of training and consolidate become capable of preparing, and cooking healthy seasonal food, supporting on the delivery of all in house catering to a high standard.
- Creating and supporting a dining experience that encourages social interaction as part of our outdoor learning offer
- Demonstrating an understanding of Health & Safety and food hygiene legislation and departmental SOP's

Why work at UK Youth?

UK Youth is a leading charity that exists to ensure all young people are equipped to thrive and empowered to contribute at every stage of their lives. We work with others to ensure that the youth sector is strengthened, supported, and that provision is youth-led, evidence-informed and delivers high-quality outcomes. UK Youth plays a unique role in addressing; the lack of investment in the youth sector, the lack of cross-sector understanding in how youth work makes a difference and the limited opportunities to embed effective solutions. These factors Senior to mass inequality of access to youth services for young people.

Key responsibilities

Once trained to:

- Commit to fulfilling the agreed apprenticeship and demonstrate the values required to achieve this, meeting deadlines, and undertaking training as required to support qualification within the timeframe specified, normally a maximum of 15 months

- Provide food preparation and high standards of cooking that meets regulatory and legislative requirements around food hygiene and stakeholder requirements in terms of dietary requirements and presentation
- Demonstrate a willingness to learn and maintain industry knowledge, especially around allergens
- Provide operational catering services to the café and deliver front of house services as required
- Maintain high standards of hygiene and cleanliness across all work areas
- Provide high levels of customer care by interacting politely and professionally with all customers
- Support back-room functionality such as the checking of deliveries

Other area of responsibilities

- To support directorate and inter directorate projects or initiatives and proactively engage in cross team collaboration helping to deliver efficiencies and improvements that ultimately progress the knowledge, quality, and visibility of the outdoor learning experience we provide to our stakeholders
- Attend and proactively participate in regular performance reviews and charity meetings as required
- To act as a positive ambassador for UK Youth and share knowledge and experience of the development of UK Youth and its profile
- Undertake any other duties and reasonable requests that are in keeping with the nature of this post.

Person Specification: Apprentice Commis Chef

Experience

- Previous experience (domestic or commercial) in cooking meals from scratch
- Basic experience in Health & Safety
- A basic understanding of safeguarding and data protection
- Good time and workload management skills

Knowledge, skills and understanding

- Able to demonstrate strong prioritisation and organisation skills, an ability to manage changing priorities and workload management with proven experience of meeting deadlines
- Very good interpersonal, customer care and communication skills
- Empathy with the needs of young people
- Good ICT skills
- Able to work within well-defined parameters to support the delivery of catering services to our stakeholders
- Driving Licence or own means to get to work (no regular public service transport available in area)

Personal qualities

- Friendly approachable person with good organisational skills, enthusiasm, and energy, willing to undertake any task required of them.
- Self-motivated and capable of working on own and working with others when required.
- Flexible approach to work and be hands on to get the task done
- Good levels of discretion and judgement and experience of dealing with sensitive information
- Recognise and value all aspects of equality, diversity, and inclusion
- Be an excellent role model for staff, children, and young people

This post is subject to receipt of two satisfactory references, an enhanced DBS check and right to work in the UK. Please note, this job description is subject to change. With any significant change, we will ensure this is discussed with you before any final approvals and or commitments.

This job description does not form part of your contract of employment. You may be required by the company to undertake any duties within your skills and capabilities which the company reasonably considers necessary to meet business needs.