

Job Description

Commis Chef

Hours: 37.5hrs per week

Wage: National Apprenticeship Wage (in accordance with current rates)

Location: People First Conference Centre,
Milbourne Street, Carlisle, CA2 5XB

Who we are

People First Independent Advocacy is a registered charity and company limited by guarantee, providing a wide range of support and information services across the North of England, aimed at helping people to live informed, respected, healthy and fulfilled lives. We have been delivering services for 30 years and have a deep understanding of our communities and the unique challenges they bring. We also deliver People First Services, a registered charity, the object of which is the relief of people with a learning difficulty primarily through the running of the People First Conference Centre. Our Head office is based in Carlisle, supported by offices in Barrow and Leyland.

The Department

In your role you would be working within the Riverbank Kitchen supporting the Head Cook and Catering Assistant, gaining valuable skills and insights into the daily kitchen operations providing food for the both the Conference Centre and the Cancer Care Café.

Person Specification

We are seeking an applicant with a real drive and interest in learning and growing. Someone who is keen to gain greater catering skills with some customer service elements in an environment that will provide a unique insight both into food preparation and hospitality service work within a charitable organisation.

Qualifications

- GCSE Maths and English at grade C, 9 to 4, or Functional Skills Level 2
- GCSE IT at grade C (preferred but not essential)



Skills, Knowledge and Experience

- A passion for food
- Excellent communication skills, both written and verbal
- Organised
- Team player essential
- Great at time keeping
- A *Can-Do* attitude
- Eye for detail.

Personal Qualities

- An efficient and professional attitude
- An honest and reliable character
- Ambition and enthusiasm is essential
- Interest in Catering and Hospitality
- Interest in working your way up the ladder

Responsibilities

You will work and learn key catering skills while supporting the kitchen team to deliver consistently high-quality food on time every day. During your time with us you will learn the importance of excellent organisation, communication and customer service. Duties to include:

- Assist in day-to-day preparation of excellent food
- Assist in developing the menu to reflect seasonal variations in produce.
- Assist in working closely with our local suppliers and building a good relationship with them
- Ensure that exceptional food hygiene standards are consistently met
- Ensure we keep accurate records within EHO guidelines for the safe running of the kitchen
- Provide exceptional customer service by going beyond expectations
- Assist with checking stock levels, food orders and deliveries
- Assist in kitchen management and planning
- You'll learn how to support the management Health and Safety

The Riverbank Kitchen is developing a reputation for providing high quality, locally sourced food for both the café and for conferences along with exceptional Customer Service. Our team needs people who want to succeed in catering and are energetic. It is important that you have the desire to want to head into positions of responsibility.

Other Duties



Working in the Riverbank Kitchen may require some early morning/evening and weekend working on occasion. The duties outlined above are not intended to be exhaustive and may change as the needs of the organisation alter in line with current agendas.

Due to the developing nature of our organisation, we require staff to remain highly flexible in their approach, and work to meet the changing needs of the projects.

Anticipated Start Date

September 2021