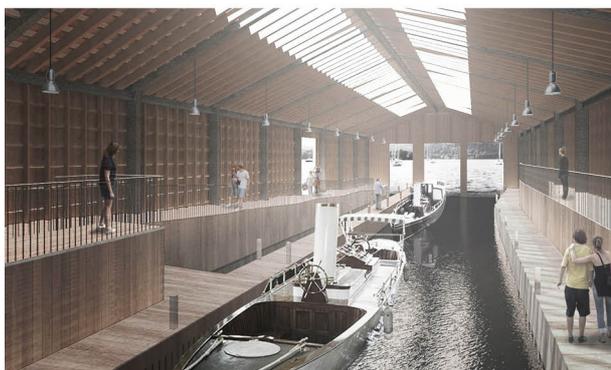


WINDERMERE JETTY

Museum of
Boats, Steam and Stories



COMMIS CHEF – WINDERMERE JETTY Museum of Boats, Steam and Stories Recruitment Information

Closing Date: 14 January 2019

Interview Dates: w/c 21 January 2019

Contents:

- Introducing Lakeland Arts
- Job Description
- Person Specification
- How to apply and selection process

www.windermerejetty.org

www.lakelandarts.org.uk

INTRODUCING LAKELAND ARTS

Windermere Jetty Museum of Boats, Steam and Stories

We're delighted that you're interested in joining the dedicated team at Lakeland Arts as Commis Chef at Windermere Jetty Museum of Boats Steam and Stories (Windermere Jetty).

Lakeland Arts is one of the most remarkable arts and heritage organisations in the North and has an exceptional portfolio of attractions in an area of outstanding natural beauty – and England's newest UNESCO World Heritage Site celebrating our incredible Cultural Landscape.

At a time when we're to grow significantly by opening Windermere Jetty as a world-class visitor attraction, it's really important we recruit people with a passion and enthusiasm for what we do and what we want to achieve.

At Lakeland Arts, we come from all walks of life, backgrounds and interests, but we have one thing in common – connecting people with outstanding art and heritage in our breathtaking world-class cultural landscape.

So, to Windermere Jetty Museum of Boats, Steam and Stories. We'll open our doors to the visitors in Spring 2019 following a major capital investment and we're really very excited! This will be the most significant new heritage visitor attraction in the North.

The Museum is in the final stage of construction on an incredible lakeside site on Lake Windermere close to the centre of Bowness. It will offer a range of activities for visitors including displays telling the history and stories of the boats and the people who built and used them, a publicly viewable conservation workshop where boats will be conserved and restored, a beautiful boathouse with boats on the water and high-quality visitor

facilities including a café with the best views of lake and fells. Don't just take our word for it, you need to come and see it for yourself.

So, what is it like working for Lakeland Arts?

You'll work in some of the most beautiful buildings, venues and locations in Cumbria and you can expect to feel a real sense of pride in the job you do, every single day.

We want to enable you to learn, discover and develop your career here at Lakeland Arts. We'll do everything we can to support you and your development so that you can achieve your goals.

We're really proud of where we are and who we are, and our continued success depends on the contribution and expertise of every individual we employ.

If you work for us, you can expect a fair salary together with a benefits package befitting an arts trust, which we are currently finalising to ensure we are an employer of choice in the region.

We welcome your application and wish you every success with it.



Gordon Watson
Chief Executive, Lakeland Arts

JOB DESCRIPTION

Job Title:	Commis Chef
Salary:	£8.75 per hour
Location:	Windermere Jetty, Museum of Boats, Steam and Stories with occasional cover at other Lakeland Arts sites
Reporting to:	Head Chef
Line Management:	Not applicable to this role

Purpose and key objectives

As a Commis Chef at Windermere Jetty you'll assist senior chef preparing ingredients and cooking. You'll ensure excellent standards throughout the kitchen and be key to ensuring consistent high-quality food is served.

Key responsibilities

- Assisting senior chef preparing ingredients and cooking
- Measuring ingredients and portion sizes accurately
- Dealing with deliveries and stock rotation
- Assisting pot wash and front of house
- Cleaning kitchen to a high standard
- Assisting chefs with their daily checklist, and diaries
- Have a full knowledge about all menu items
- Follow all safety and sanitation policies when handling food and beverage
- Waste Removal
- Making sure the counter is well stocked
- Occasionally assist senior chefs with evening functions

General Accountabilities

All roles will have responsibilities relating to the opening and closing procedures of each area and for the health and safety procedures for each area.

This job description outlines the principal responsibilities and duties of the post holder - it's 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.

Additional Information

The post holder will be required to do weekend working. As a key member of staff the post holder will be required to work around scheduled events, particularly those connected with responsibilities of the post.

Health and Safety

The post holder is required to carry out the duties in accordance with Lakeland Arts Health and Safety policies and procedures.

Diversity

The post holder is required to have due regard to equal opportunities at all times, and to work in a fair and reasonable manner towards all people, ensuring service standards are maintained for all cultures.

PERSON SPECIFICATION

ESSENTIAL	DESIRABLE
Experience	
<ul style="list-style-type: none"> Working in a commercial kitchen or trained in a college kitchen 	<ul style="list-style-type: none"> Baking experience Working in face pace high volume kitchen using fresh food Experience catering for private group and public events
Knowledge	
<ul style="list-style-type: none"> How the prep and cook traditional ingredients Health and hygiene regulations 	<ul style="list-style-type: none"> Have experience using a number of different kitchen equipment
Skills	
<ul style="list-style-type: none"> Good at developing good working relationships with colleagues Organised and self-driven Able to time manage Able to follow instructions 	
Qualities	
<ul style="list-style-type: none"> A passion for cooking Has a positive attitude and can-do approach Organised, disciplined and self-motivated Good time keeping Energetic and driven Ability to manage busy periods in a calm manner Commitment to Equal Opportunities, Cultural Diversity and exceptional and inclusive customer service 	
Qualifications	
<ul style="list-style-type: none"> Maths and English GCSE or equivalent 	<ul style="list-style-type: none"> First Aid at Work Level 3 / Intermediate Food Safety Professional cookery qualification Level 1 in Professional Cookery

HOW TO APPLY AND THE SELECTION PROCESS

Please complete an application form, which is available to download from the Lakeland Arts website www.lakelandarts.org.uk/jobs in Word and PDF formats. You may attach a letter but please don't send photographs. Sorry, but we don't accept CVs.

In completing your application, please tell us how you meet the essential qualification, experience, skills and qualities outlined in the Person Specification. We'll assess how you meet these criteria through the application form and assessment tasks. When completing your application please ensure you indicate your availability for work, in terms of both days and hours.

We'll let you know what to expect from the assessment day if you're shortlisted to come along.

Deadline for receipt of applications

This vacancy closes 9am on Monday 14 January 2019. We won't be able to assess any forms received after this time.

Your completed application form should be returned by one of the following methods:

By email: Please email jobs@lakelandarts.org.uk

Our email servers aren't able to accept emails larger than 10MB.

By post: HR, Lakeland Arts, Blackwell, The Arts & Crafts House, Bowness-on-Windermere LA23 3JT

Acknowledgement of receipt

All applications will be acknowledged when we receive them.

Interviews

Interviews will be held w/c 21 January 2019.

If you would like to have an informal discussion about this job role, please don't hesitate to contact Helen Tappenden, HR Manager, on 015398 88055.