



SAMLESBURY  
HALL

## SAMLESBURY HALL - CHEF APPRENTICESHIPS

### Job Description

#### *Apprentice Chef*

We are looking for focused individuals, who are passionate about food. Our people are at the heart of everything we do, so you'll be expected to assist the team in everything they do, while providing and maintaining a fun, positive and creative atmosphere.

Duties will include:

Being involved in day-to-day food preparation, ensuring that it is done to the recipe provided

Ensuring food quality and consistency on all products prepared and served

Making sure all food that leaves the kitchen is of the high standards required

Helping with deliveries and restocking

Station setup and cleaning

Apprenticeship standards are aimed at developing skills within the Apprentices' chosen career route, each standard has set knowledge, skills and behaviours required to be successful within the job role.

Once the apprentice has completed a minimum of 12 months training and the employer and trainer confirm they have met all the requirements of the standard they will be put through to end point assessment. The end point assessment is independent from the training and includes a variety of assessment methods which test the skills and knowledge of the apprentice to ensure they are fully competent in their role.

Each Apprentice will be supported throughout the apprenticeship by a structured programme of teaching, e-learning, face to face training and workplace mentoring; this will encourage and help them to meet the requirements of the new standards and will prepare them for the end of point assessment.

Future Prospects - This vacancy is for a temporary position with the possibility of permanent employment upon the completion of the apprenticeship programme.

*Related keywords: chef, catering, kitchen*

Job Types: Full-time, Apprenticeship

Preston New Road, Samlesbury, Lancashire PR5 0UP .

01254 812010 . [www.samlesburyhall.co.uk](http://www.samlesburyhall.co.uk) .