

Position Description

Position Title:	Apprentice Chef
Department:	York Racecourse Hospitality
Location:	York Racecourse
Reporting to:	Head Chef
Date Prepared:	2/2/2024
Working Hours:	30 – 40 hrs depending on the season (May – to Oct being the peak months)

CGC Event Caterers and York College are proud to announce a new and exciting opportunity for 2 Apprentice Chefs to join the kitchen teams at York Racecourse. The individuals will work towards their Production Chef Apprenticeship Level 2 qualification, with the view to progressing to level 3 in due course.

CGC Event Caterers is a long-established catering company, first established in 1896. We operate at venues of all sizes and have exclusivity at prominent sporting, entertainment and cultural locations across the UK including The Yorkshire Event Centre, The Sun Pavilion and York Racecourse. We are also apart of the European Catering Division for ASM Global, the global leader in the delivery of live entertainment and events.

We live by our motto; Creative, Genuine, Curious, and are proud of the incredible service we deliver to each guest that comes to our events.

In the UK, we operate at the following venues:

- Eight Yorkshire Racecourses including the world famous York Racecourse
- Yorkshire Event Centre – Harrogate
- The Sun Pavilion – Harrogate
- Lincolnshire Epic Centre – Lincoln
- LNER Community Stadium – York
- Theatre Royal and Concert Hall – Nottingham

POSITION PURPOSE

As an Apprentice Chef you will be working within a busy production kitchen, reporting to the Head Chef at York Racecourse. You will help deliver the smooth running of production and undertake any cleaning and food preparation duties as directed.

Some catering experience is an advantage but not a requirement as full training will be given and the individual will be supported by the Head Chef who will also be the workplace mentor.

This role will initially be offered as a fixed term contract for the duration of the apprenticeship. However, assuming all goes well, the intention would be to make the position permanent in due course. Although the role will be based at York Racecourse, there will also be the expectation and opportunity to work at the other racecourses and events we cater for such as The Great Yorkshire Show.

KEY RESPONSIBILITIES

- Assist in all aspects of the production, preparation and creating of all dishes at the venue.
- Cooking dishes to the correct food spec to reflect brand standards.
- Working alongside the wider team of Chefs and completing tasks as directed by them.
- Ensuring daily and weekly cleaning tasks are met.
- Completion of daily paperwork and records e.g. fridge temperatures, order sheets.
- Ensuring compliance to the Food Health and Safety Act and COSHH regulations.
- Keeping up to date with new menus, products, promotions.
- Ensure correct storage, preparation, and production of all ingredients to comply with Allergens and maintaining Allergen Awareness knowledge.

PERSON SPECIFICATION

- Has a passion for food

Position Description

- Positive attitude
- Willingness to learn and develop
- Works well under pressure
- Good personal hygiene
- Detail oriented
- Creative
- Team player

APPLICATION

If you feel this is a career you could excel in and are passionate about, please click the link below which will direct you to the government apprenticeship application page.

[Apprentice Production Chef](#)

There will be a 2-stage interview process which will consist of:

- Closing date for applications – 26 February
- An initial Teams interview, week commencing 11 March
- Followed by a face to face interview. This will be held at York Racecourse on 18 or 19 March.
- Ideally We would like our apprentices to start with us on 2 April.

BENEFITS

- 25 days' holiday
- Healthshield – Cash Healthcare plan
- Life assurance
- Pension
- Free on-site parking and meals
- Employee Recognition scheme
- Employee Assistance Programme
- Chef uniform provided
- Chef knives provided

GENERAL INFORMATION

The requirements of the business are such that it is necessary to have a flexible approach and therefore some business-related travel to be able to work at our venues and operational sites will be required.