

Apprentice - Cook Shearwater - fixed term contract for up to 15 months

Salary: Apprenticeship grade: £25,948 p.a.

Commis Chef apprentice Level 2 with Top Training

37 hours per week including release for study - working hours as agreed with the service.

Portsmouth Local Authority is committed to safeguarding and promoting the welfare of 'adults at risk' and expects all staff and volunteers to share this commitment.

DBS Disclosure at Enhanced level will be required prior to any offer of employment and this post is exempt from the Rehabilitation of Offenders Act 1974.

Location: Shearwater, Southsea.

The Service

Shearwater is a purpose built 40 bed dementia residential home in the Milton area of Portsmouth. The accommodation is located on the ground floor and first floor, all bedrooms have a private ensuite with a shower.

There are currently around 100 staff working across the home. The second floor is currently being used as an activity area for residents.

Though we recognise people with dementia may require residential care, our philosophy is to encourage independence, promote well-being through person-centered activities and support diversity.

What is the purpose of Adult Social care from a service user perspective?

Help me, when I need it, to live the life I want to live.

As a service we take pride in our work by valuing others, focusing on what's important so that we make a real and positive difference. Our values are outlined in our Ways of Working and if they reflect how you are and how you work then this could be the role that meets your expectations.

What is the role?

You will be working towards the Level 2 Cook apprenticeship developing your skills through a mix of on the job learning and off the job training. You will support the cook and kitchen team to prepare and serve nutritious meals for residents, including modified diets and special dietary requirements, learning how menus are planned using seasonal produce, resident preferences and nutritional guidance, and contribute ideas as your confidence grows. In addition, you will:

- Help with receiving deliveries, date checking, stock rotation and safe storage of food and supplies.



- Prepare ingredients, cook dishes and plate/serve meals under supervision, following recipes, portion control and presentation standards.
- Follow all food safety and health & safety requirements, including allergens, IDDSI (modified diets, training provided), temperature checks and safe use of kitchen equipment and report any concerns (including safeguarding, food safety or equipment issues) to the senior team promptly and accurately.
- Support the team to keep kitchen records up to date (for example, cleaning schedules, temperature logs and resident nutrition information as required).
- Carry out cleaning duties to a high standard, following the kitchen cleaning schedule and COSHH guidance.
- Support occasional events and celebrations (for example, themed meals and residents' birthdays) alongside the wider home team.

As part of the programme, the apprentice will attend five Chef Academy days over the course of the apprenticeship.

Who is the person?

You will:

1. Have a genuine interest in cooking and learning new skills in a professional kitchen environment.
2. Have a positive, reliable approach and willingness to follow instructions and feedback from your supervisor/mentor.
3. Have a good attention to detail and pride in maintaining high standards of hygiene and cleanliness.
4. Have the ability to work as part of a team in a busy kitchen (standing for periods and working safely with hot equipment).
5. Have a commitment to complete the apprenticeship programme, including off-the-job training and assessments.
6. Have a willingness to learn about allergens, special diets and IDDSI (modified diets, training will be provided).
7. Have basic kitchen skills are helpful, but not essential we are looking for enthusiasm and potential.
8. Be flexible to support the service as required within your working pattern.
9. Have good communication skills and confidence to ask questions when you're unsure.
10. Have a team-focused approach and willingness to contribute to a supportive working environment.
11. Have an understanding of, and commitment to, safeguarding adults at risk.

You will need to demonstrate that you have the Right to Work in the UK. No post will be offered without it.

General Data Protection Regulation (GDPR)

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