



TEAROOMS • BOOKSHOP

Looking to our future we have identified a need to develop some more in-house 'talent'. We believe supporting our local community and the young people within it and developing new team members in the 'Beatons' way is the way to go.

So, we are seeking a full time apprentice to join the team, initially in the kitchen. We anticipate you having no experience to date, probably local and may be a recent school leaver who has decided to get down to work rather than study further.

You will be energetic, enthusiastic, smart and keen to start out on a career in hospitality/catering and looking to progress through the business learning all aspects of it over a few years. Whether you see yourself creating great food in the kitchen; delivering great hospitality to customers or even some day running a tearoom, this will set you off on the right path.

You will receive our own on the job training as you learn and also formal recognised apprenticeship qualifications.

The work is rewarding, generally enjoyable but often hard work, don't be fooled by our elegant look and gracious hospitality, there's lots of work behind making it happen !

For the initial apprentice period (normally 2 years), pay will be at the national apprentice pay rate, reflecting of course the training and development that you will receive during the period.

If this is for you, pop into Beatons and pick up an application form.

Who knows, it could be your first step into a professional career in hospitality !

The position is open to all applicants of any age or gender

General Assistant Job Description

Job Title: **Apprentice, Petersfield**

Hours: F/T. Timings and days by agreement. Some weekends, NO EVENINGS

Pay: **Apprentice Rate**

Main Duties and Responsibilities

The apprenticeship covers all operational areas of the business and will include:

1. Dealing with food and food preparation hygienically in the kitchen
2. Serving and dealing with customers as required which will include clearing tables; cleaning; serving tables and generally supporting during busy periods
3. Dealing with money, including customer payments
4. Learning and becoming familiar with all of our products
5. Work with all staff, in all areas, to support and assist as required
6. Washing up of crockery, cutlery and all other implements used by customers and the kitchen staff.
7. Maintain high levels of hygiene and cleanliness at all times while on duty
8. Manage own time to ensure formal training and study is undertaken, both in work and out of work as required.
9. Maintain cleanliness of Kitchen at all times and assist as required in closedown and opening cleanup activities
10. Opening and closing procedures
11. To undertake an agreed training programme in accordance with the Apprenticeship Scheme
12. Any other duties which are required, including those to further develop training.

Essential Personal Attributes	Desirable Skills and Experience
<ul style="list-style-type: none">◆ A Passion for great customer service◆ Good self presentation◆ Enthusiasm, energy and passion◆ Willingness and ability to learn◆ Good sense of food hygiene◆ Ability and willingness to apply structured and methodical processes to work◆ Willing to be flexible and adaptable as required◆ Ability to work very effectively as part of a team with a manager	<ul style="list-style-type: none">◆ Food Hygiene certificate◆ Interest in food, books and service generally◆ Kitchen experience

Name :		Date of Birth:
Address :		
Phone:	Mobile:	
Job You are applying for	APPRENTICE - PETERSFIELD	
Relevant experience		
School or work responsibilities		
How often do you eat out ?	Where?	
Relevant Certs/Training		
Normal availability		
Why do you think this job is for you ?		
When can you interview ?	When can you start ?	

Return complete form to :
 Beatons Tea Rooms
 30 High Street, Petersfield, GU32 3JL

OR email to :
 Petersfield@beatonstearooms.co.uk