



Job Vacancy Information Pack

Post: Wilds Bistro Sous Chef

Job Reference: EX418 (please quote on application form)

This pack contains all the information you need to know when applying for a vacancy at Yorkshire Wildlife Park, included in the sections below:

1. Important Information
 - Useful information about the recruitment process, equal opportunities, company & departmental information.
2. How to apply
 - Accepted methods of application and how to submit.
3. Application form
 - Yorkshire Wildlife Park encourages green practices. Please reduce your ecological footprint by completing the form electronically and returning via email.
4. Job Description
 - A breakdown of the vacancy and what is expected from the successful applicant.
5. Job and Person Specification
 - A list of essential and desirable criteria for the post.

Important Information

The Organisation

Thank you for your interest in our advertised vacancy. Since its opening in 2009, Yorkshire Wildlife Park, subsidiary of Wild Life Group Limited, has evolved to become the UK's number 1 on-foot safari. We feature walkthrough exhibits that take our guests directly into the world of the animals. A dynamic centre for conservation and welfare, the park currently has around 558 animals across 58 different species.

Yorkshire Wildlife Park's £50 million expansion strategy will see a 150-acre expansion of the existing site. This will include new animal reserves, lakes and landscaping and a visitor support hub with restaurants and a destination hotel.

Equal Opportunities

Yorkshire Wildlife Park is committed to equal opportunities in all aspects of recruitment and employment.



Job descriptions and person specifications define the qualification, experience and other skills required for the post and will only include those factors which are necessary and justifiable on objective criteria for the satisfactory performance of the job.

As part of our commitment to equal opportunities we are monitoring job applications for equality purposes. To help us in our endeavours we ask you to complete an equal opportunity monitoring form at the end of the job application form. The equal opportunity monitoring form will be detached from your application form, stored separately and used solely to provide statistics for monitoring purposes.

Yorkshire Wildlife Park's Mission Statement

To create a dynamic, interactive experience and regional centre of excellence for the conservation of biodiversity globally and locally that is sustainable both for the environment and the business. To promote a wider understanding of the natural world and inspire generations to support and protect the world around them.

Wilds Bistro

Wilds Café-Bistro is an exciting new contemporary destination at the Yorkshire Hive. Our informal Café-Bistro with a buzzing atmosphere is open from morning till late. Delicious breakfast, lazy lunches, afternoon tea and dinner or just a coffee and cake, there is something for everyone, at any time. It offers a relaxing pause in the day for visitors to the Wildlife Park or the Hive, or a casual dining venue in the evening for an inviting atmosphere and great service, for an inspirational signature dish in the bistro, or a snack at the bar or on the sunset terrace overlooking the Park.

Wilds Café-Bistro is open to visitors to the Hive, to the Yorkshire Wildlife Park and is the main restaurant for guests at the Hex Hotel.

Use of Curriculum Vitae (CVs)

Our policy is to recruit and employ our employees on the basis of their suitability for the vacancy.

An application form allows us to compare individuals based on the same criteria and as such we do not accept a CV unless it is accompanied by a fully completed application form.

Shortlisting

To ensure that the people we employ are matched to the role and our business aims we operate a robust shortlisting procedure which involves a two-stage interview process. Candidates should ensure before they apply for a position



with YWP, that as a minimum they meet the essential criteria outlined in the person specification and are available to attend interviews on the dates outlined on the job specification.

Due to the volume of applications we receive, it is our policy not to inform candidates who have not been shortlisted to interview stage. If you do not hear from us within one month of the closing date, we will have decided not to take your application any further.

Pre- employment Checks

All offers of employment are made subject to the following criteria:

Proof of eligibility to work in the UK and two satisfactory references.

How to Apply

All applicants are required to fully complete the YWP application form in order to be considered for any vacancy. You should refer to the person specification when completing Section 5 of the application form as this is the criteria we use to measure you against.

Complete application forms should be returned to the HR Department by midnight of the closing date specified. Late applications will not be accepted under any circumstance.

Yorkshire Wildlife Park promotes green practices, please support us in our endeavours by completing the application form electronically and returning via email.

A CV can be used as a supportive document to the application form but cannot be used to replace any part of the application form. Applicants who have used their CV to replace parts of the application form will have their application rejected.

Complete application forms should be returned to the HR Department via email to

recruitment@yorkshirewildlifepark.com

Application Form

The YWP application form is available to download from the vacancies page of our website in pdf and word format.



Job Description

Job Title:	Wilds Bistro Sous Chef
Reporting to:	Wilds Bistro Kitchen Manager
Department:	Wilds Bistro
Qualifications/ Experience:	706 1 & 2/ NVQ or equivalent. Level 2 Food Hygiene Certificate.

Primary Responsibilities

To work within Wilds Bistro to ensure food is prepared and cooked to an excellent standard. To work alongside the Kitchen Manager to develop menus within the restaurant.

Key Work Objectives

- Responsible for all aspects of food preparation, cooking and presentation.
- Train and develop any assistants and chefs.
- Ensure the kitchen area is kept clean and tidy to a 5-star standard at all times for compliance with health and safety and food hygiene standards.
- Ensure all appropriate documentation and records are completed timely and accurately.
- Responsible for maintaining a safe and hygienic working environment including the appropriate storage of food, equipment and utensils.
- Ensure food stock is managed to maintain sufficient stock levels to meet fluctuating demands.
- Communicate with team members to ensure an efficient and timely service.
- Monitor, record and minimise kitchen waste.
- Responsible for the quality control of all food items leaving the kitchen for consumption.
- Responsible for daily temperature checks and associated record keeping.
- Assume Head Chef responsibilities in the absence of the Kitchen Manager.
- Ensure that all GP margins are met through portion control.

General

- Maintain the highest levels of professionalism, service and personal appearance at all times.
- To be responsible, along with other staff members, for compliance with health and safety regulations for staff and visitors.
- Undertake any other reasonable duties which may be requested of you by the management team.



Job Specification

Job Title:	Wilds Bistro Sous Chef
Reporting to:	Wilds Bistro Kitchen Manager
Working Hours:	Basic of 40 hours per week; to include evenings, weekends and Bank Holidays. Flexible working arrangements/ variable shifts patterns and job sharing will be considered in line with business requirements.
Salary:	£26,495 gross per annum
Contract:	Permanent (subject to the successful completion of a probationary period)
Purpose of role:	To prepare and produce a fresh, quality and professional food and dessert offering.

Main Duties & Responsibilities:

- Ensure the kitchen area is kept clean and tidy to a 5-star standard at all times for compliance with health and safety and food hygiene standards.
- Plan stock holding and rotation to ensure adequate supplies but to maximise stock levels.
- Responsible for all aspects of food preparation, cooking and presentation.
- Ensure all appropriate documentation and records are completed timely and accurately.
- Assume Head Chef responsibilities in the absence of the Kitchen Manager.
- Ensure all GP margins are met through portion control.

Candidate:

- Able to work under pressure and to a tight schedule.
- Excellent interpersonal skills with a flexible approach to work.
- Must have proven experience working in a fast-paced, high volume kitchen environment.
- Ability to communicate effectively at all levels.
- Acute attention to detail and presentation.
- Must be flexible and able to work during our peak times which include weekends, bank holidays and school holidays.

Start Date: As soon as possible

Closing date for applications: Sunday 23rd January 2022

Interviews to be held: Dates to be confirmed



Person Specification

JOB TITLE: Wilds Bistro Sous Chef

Assessment Criteria	Essential (E) Desirable (D)
Experience	
Previous experience working in a Sous Chef role with fresh produce	E
Experience of maintaining a kitchen to a 5* food hygiene standard	E
Previous experience managing and leading a team to achieve results	E
Menu costing and development	D
Developing and maintaining HACCP records	E
Skills/ Abilities	
Ability to produce a variety of meals and desserts from fresh to meet high volume demand	E
Excellent communication skills	E
Acute attention to detail	E
Ability to work under pressure and to tight deadlines	E
Knowledge	
Safe working practices	E
Menu development	D
Dietary and ethnic understanding	D
Sound understanding of COSHH and HACCP	E
GP control	D
Qualifications	
706 1 & 2/ NVQ or equivalent	E
Level 3 food hygiene	D
Level 2 food hygiene	E