

# The Highwayman



**Norwich Road**  
**Creting St Mary**  
**IP6 8PD**  
<https://www.thehighwayman.net/>

## **The Business**

The Highwayman is a Grade II listed 17<sup>th</sup> Century timber framed, family owned, pub and restaurant situated in the heart of Suffolk. We open 365 days of the year and are proud to serve regular customers, returning customers as well as welcoming new faces visiting our establishment for the first time.

We value our customers, and in return provide excellent choice of menu, an ambient setting and first-class customer service.

## **Apprenticeship Role Overview**

We are offering an exciting roll to join our team as a kitchen assistant, within the role you can choose which apprenticeship you would like to work towards achieving, either:

**Level 2 Commis Chef**    [Commis chef / Institute for Apprenticeships and Technical Education](#)

**Level 2 Production Chef**    [Production chef / Institute for Apprenticeships and Technical Education](#)

This is an excellent opportunity and starting point to learn all aspects of food preparation and learning new knowledge, skills and behaviours in a professional kitchen, whilst also achieving a qualification. Progression routes onto further apprenticeships will be discussed with the successful candidate, making this an excellent opportunity for advancement for an enthusiastic, self-motivated applicant.

## **Job Description**

This is a fixed term position from commencement of apprenticeship until completion of the apprenticeship qualification. Suitable progression routes will be discussed on completion of the apprenticeship.

## **Main Duties**

- Prepare and cook vegetables and salads.
- Prepare starter, mains and dessert plates.
- Assist with preparation and use basic cooking skills and techniques to produce dishes.
- Work as part of the kitchen team to ensure that the dishes produced are high quality and delivered on time.
- Maintain a clean and hygienic kitchen environment at all times and complete kitchen documentation as required.
- Assist with all general kitchen duties.

The role is based on 38 hours a week which will include working shifts to meet with business needs. The Apprenticeship training will include either day release to West Suffolk College, or protected study time complete 20% Off The Job Training which is mandatory to complete the apprenticeship.

## **Desired Skills**

- Strong communication skills
- Problem-solver
- Organised
- Attention to detail and presentation

## **Desired Personal Qualities**

A team player with a positive attitude who is trustworthy, methodical, and dependable. A self-motivated individual looking to increase their knowledge base and learn all aspects of food preparation.

## **Qualification's**

Desired GCSE at Grade 4 or above in Maths and English

*Entry onto the apprenticeship is subject to a initial assessment to establish course suitability. Ideally applicants should have at least 4 GCSEs including English and Maths at grades 9- 4.*

## **Reward**

Salary	£6.50 per hour
Working week	Wednesday to Saturday 12pm - 4pm, 6:30pm - 10pm Sunday 12pm - 6pm
Holiday Entitlement	28 days including Bank Holidays

**To apply for this role, please register your interest by emailing your CV and accompanying letter to: [apprenticeships@suffolk.gov.uk](mailto:apprenticeships@suffolk.gov.uk)**