

The Boathouse Kitchen & Bar

Unit 6B Tide Mill Way,
Woodbridge,
Suffolk
IP12 1FP

[Welcome - The Boathouse Woodbridge](#)

About us:

We are a family run business in an incredible location. We pride ourselves on providing fresh, quality, local food in a relaxed and welcoming atmosphere. We treat our staff like they are part of our family and work hard to help balance work and personal life.

Job Summary:

The key ingredients for a successful career as a chef are creativity and a passion for cooking, accompanied by strong technical skills. You will become a creator, forever engaged in a quest to invent new dishes and recipes that offer something fresh, exciting, innovative, and tasty. It is precisely this aspect - the discovery of new ingredients, cooking methods and cuisines - that makes the job of a professional chef an ongoing learning experience that offers endless possibilities for experimentation. We are looking for those with the passion to succeed and keen to learn and demonstrate new skills.

Job role: Back of House – Kitchen

Apprenticeship qualification: Qualification and level to be discussed during interview depending on experience and suitability:

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

Level 3 Chef De Partie: [Chef de partie / Institute for Apprenticeships and Technical Education](#)

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

Level 3 Senior Production Chef: [Senior production chef / Institute for Apprenticeships and Technical Education](#)

Level 4 Senior Culinary Chef: [Senior culinary chef / Institute for Apprenticeships and Technical Education](#)

Place of work: Unit 6B Tide Mill Way, Woodbridge, Suffolk IP12 1FP

Hours: 30-40 hours per week, including your 6 hours off the job training towards your apprenticeship qualification.

Salary: £7-12 per hour

Holiday Entitlement: 28 days annual leave (including bank holidays)

Staff Benefits: 50% off food for staff and drinks provided during working hours.

Job Role:

- Help in creating menus
- Cooking food
- Food prep
- Ensuring impeccable presentation and garnishing
- Help to manage food provisions
- Ensuring quality of ingredients and correct food storage
- Using and cleaning kitchen equipment
- Adhering to health, hygiene, and safety policies

Desirable Skills:

- Some knowledge of cooking skills
- Good manual dexterity
- Creative
- Accuracy and precision
- Strong organisational and planning skills
- Ability to cope with stress and fatigue

Person Specification:

- Hard working
- Problem solver
- Resilient
- Good sense of humour
- Team player

If you wish to express your interest in this apprenticeship role, or find out more information please contact: apprenticeships@suffolk.gov.uk