

# Candidate Pack Production Chef Apprentice

Platinum Colleges Award



Innovation Award

# INTRODUCTION

Lucy Cavendish College is a trailblazer in Cambridge University. From the beginning, we have opened the Cambridge door to exceptional students from under-represented and historically excluded backgrounds. And not only admitted these students but made sure that they thrive at Cambridge, fulfilling their academic potential and developing their personal and professional skills. Always outward-facing, Lucy Cavendish looks for students who have an enterprising mindset and who are determined to make a positive contribution to society. We take risks on unconventional applicants who, because of their background and not in spite of it, have the experiences to challenge taken-for-granted assumptions, to contribute new ways of thinking to complex problems, and to ensure that innovative solutions are likely to succeed. And our senior researchers are selected because they are working in an interdisciplinary way on aspects of the 'grand challenges' confronting humankind and our planet.

We are the most diverse College in Cambridge. Our aim is to be broadly representative of UK society and to increase the proportion of our international students who come from low-income backgrounds. We are well on our way to achieving these ambitions. Our UK undergraduate intake is now typically 90+% from state schools and 30+% from areas that rank in the lowest two categories of the government index of multiple deprivation. 40+% of our UK students self-identify as non-white and more than half of those who do identify as white come from unskilled or semi-skilled families. Overall, one in four is the first in family to go to university. The grades with which they enter always meet or exceed those required by the University.

Meanwhile, our international students come from 80+ countries and, through successful fundraising, we are gradually increasing the number from less developed countries or from lowincome/under-represented backgrounds in more developed countries. The majority of our graduate students are studying for a Masters degree and while some go on to exciting PhDs and wonderful academic careers, the majority graduate into employment. Over the last ten years, 50% of our alumni have gained leadership positions in organisations of all kinds that are addressing the UN Sustainable Development Goals.

So if this kind of environment speaks to your values, and if our mission excites you, please read on! Our students are amazing and our staff are committed and very loyal. Together we seek to build a friendly culture which is supportive of all, develops talent, and brings out the best in each of us.





### **Production Chef Apprentice**

Posted:18 July 2024Salary:£350 per week (£18,200 per annum)Hours:Full time, 37.5 hpw

Closing date: Job Type: Interview Date: 9am, Monday 19 August 2024 Apprenticeship w/c 26 August 2024

This is an exciting new opportunity to join a friendly team where your input is valued. Working across the various sections in the kitchen, you will be responsible for food preparation, hygiene and ensuring high standards of presentation and preparation are maintained.

You will possess a can-do attitude and have an enthusiastic approach to working in a kitchen environment. You will be organised and efficient, be able to demonstrate a strong customer approach and remain calm under pressure.

You will work predominantly Monday to Friday with some evening shifts to cover formal dinners and events. Weekends may be required on occasion, but you will get a day in lieu during the week if you do work on a weekend.

Underpinned by a series of interactive online workshops, this apprenticeship combines personal development and performance with culinary skills including latest techniques for the preparation, cooking, regeneration and presentation of food. Training is provided under the guidance of our team and by your mentor, the Head Chef. For more information on the training, please see visit our <u>website</u>.

To learn more about this post or to make an informal enquiry, please contact: The Head Chef on <u>headchef@lucy.cam.ac.uk</u> or call 01223 748837.

For more information, please see the accompanying job description and person specification available to view on our <u>website</u>.

## Hear from our staff



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The recruitment process for Lucy Cavendish was thorough, organised and very informative. They kept in contact with me at every stage and were more than happy to answer all of my questions, making the transition completely stress-free. Once I started in my role, I found it very easy to become part of the team and to get to know everyone else working at the college. What really sets Lucy apart is how keen everyone is to help others, even across teams and departments.

Danny, *IT Technician* 

Applying for a new role, when I had been with the same organisation for over 20 years was a huge step outside my comfort zone. I wasn't even sure that I would have the courage to leave my old place of work even if I was lucky enough to be chosen. However, when I started my application, I found the HR team at Lucy were so helpful and encouraging, making it feel much easier. The interview process really highlighted what an amazing community Lucy Cavendish College is, so I was unbelievably excited to be offered a post. Settling into a new role was much smoother than I anticipated, mainly due to having great people around me who are always willing to explain anything I don't fully understand. At every stage I have been made to feel welcome. It's clear that every staff member is valued for the contribution they make to the shared goal. It really is a great place to work.



#### Sara,

#### Specific Learning Difficulties Practitioner



The hiring process from start to finish was smooth and easy. I was delighted when I was invited for an interview, which I thoroughly enjoyed due to the friendly panel members. I was over the moon when I was offered the job and I can honestly say, this is a great place to work at. Everyone was so welcoming and straight away I felt I belonged. I am supported by my team, and I feel great about the future here.

Szilvia, Operations Administrator



# Hear from our students



Lucy Cavendish is a very friendly, welcoming environment. The support is amazing, especially during times you need it the most. Everyone at the College wants the best for those who are here, and will do anything they can to help make your time here run as smoothly as possible.

Kiera, History

Even after just one term at Lucy Cavendish, I have thoroughly enjoyed my studies and have benefited enormously from the vast range of support available within the college and wider university.



Roman, Modern and Medieval Languages



The welcoming community including the friendly porters and 'Lucians' make our College incredibly unique. Our College supports each of its students to make the most of every opportunity, making Cambridge a memorable experience. Lucy has become my home away from home.

Preksha, Psychological and Behavioural Sciences





### **Benefits**

At Lucy Cavendish College we provide a range of benefits to our Staff including:

- 36 days holiday
- Free meals on shift
- A 6% employer contributory pension scheme if eligible
- Free car parking (when available)
- Life assurance x3 salary
- A health cash back scheme
- Cycle to work scheme
- Wellbeing programme including free yoga and bootcamp sessions

## **Application Process**

To apply for this role, please complete our <u>application form</u> or submit your CV together with a covering letter with your reasons for applying for this role to <u>recruitment@lucy.cam.ac.uk</u>.

Closing date for applications is 9am, Monday 19 August 2024.

Interviews will be held on w/c 26 August 2024.

Please ensure your application demonstrates how you meet the essential requirements of the Person Specification for the role.



Feel free to send us an email if you have any questions ??



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