

Post : Catering Assistant

Summary:

We are looking for an enthusiastic and conscientious Catering Assistants to join our team here at Cromford Mills, a beautiful 18th century mill complex which forms part of the Derwent Valley Mills World Heritage site. The complex is owned and operated by the Arkwright Society, a charitable trust dedicated to the restoration and conservation of this unique site.

If you like teamwork, working with the public and can comply with food hygiene regulations whilst working in a busy catering environment, then this could be the role for you.

Working Hours: Variable. Part- time and fulltime posts available.

Salary: Living wage for 23+. Minimum wage for 16+

Working patterns: Weekend and weekday working will be required, as well as availability on Bank Holidays and school holidays.

What it's like to work at Cromford Mills:

At Cromford Mills, we believe in being a supportive, teamwork driven workplace, where working together creates the best experience for our visitors. We operate three catering outlets, one in the main mill complex and two nearby, next to the Cromford canal. The mill and the canal area are popular destinations for local and national visitors and the catering offer is a key income source for the charity.

We are a large site with a business centre, a busy events and conference programme throughout the year. We operate guided tours of the mill which includes our visitor centre and the Arkwright Experience, telling the story of Sir Richard Arkwright who established the first mill here at Cromford in 1771. We also have an award-winning educational offer for schools and a very capable and involved volunteer team who help deliver the visitor heritage offer.

All these activities create a beautiful, unique and vibrant place to work.

What you'll be doing:

Not being shy of working hard, you will work as part of the shift team, serving and waiting on customers, working the till, clearing the tables, washing pots as well as some food preparation if required.

Health and safety and food hygiene standards are crucial to the running of our establishments; you will know to comply with the regulations as directed, and you will make sure that the counters and dining areas are kept clean and well maintained throughout the day. You will also ensure compliance with basic licensing laws.

As part of the team, you will be responsible for replenishing stock throughout the day, complying with stock rotation. You will also be trained to use and maintain the equipment correctly, and will understand that you should report any faults to your manager immediately.

The Cromford Mill reputation will always be at the forefront of your mind, and you will enjoy maintaining excellent customer service, dealing with customer issues as necessary, or raising them with the manager on duty.

Who we're looking for:

We are looking for someone to join our dedicated team to exceed our customer's expectations with the delicious food we prepare and serve. You'll need to be:

- Customer focussed with great communication skills
- A good team player
- Creative and proactive
- Aware of Health & Safety compliance requirements
- Willing to learn and take on new skills.
- Flexible in your approach to working
- Able to thrive in a demanding role

The package:

Benefits for working at Cromford Mills:

- Flexible working whenever possible
- Free staff parking
- Staff discount scheme
- Generous annual leave
- Work place pension scheme where applicable.
- Training & Development tailored to you.