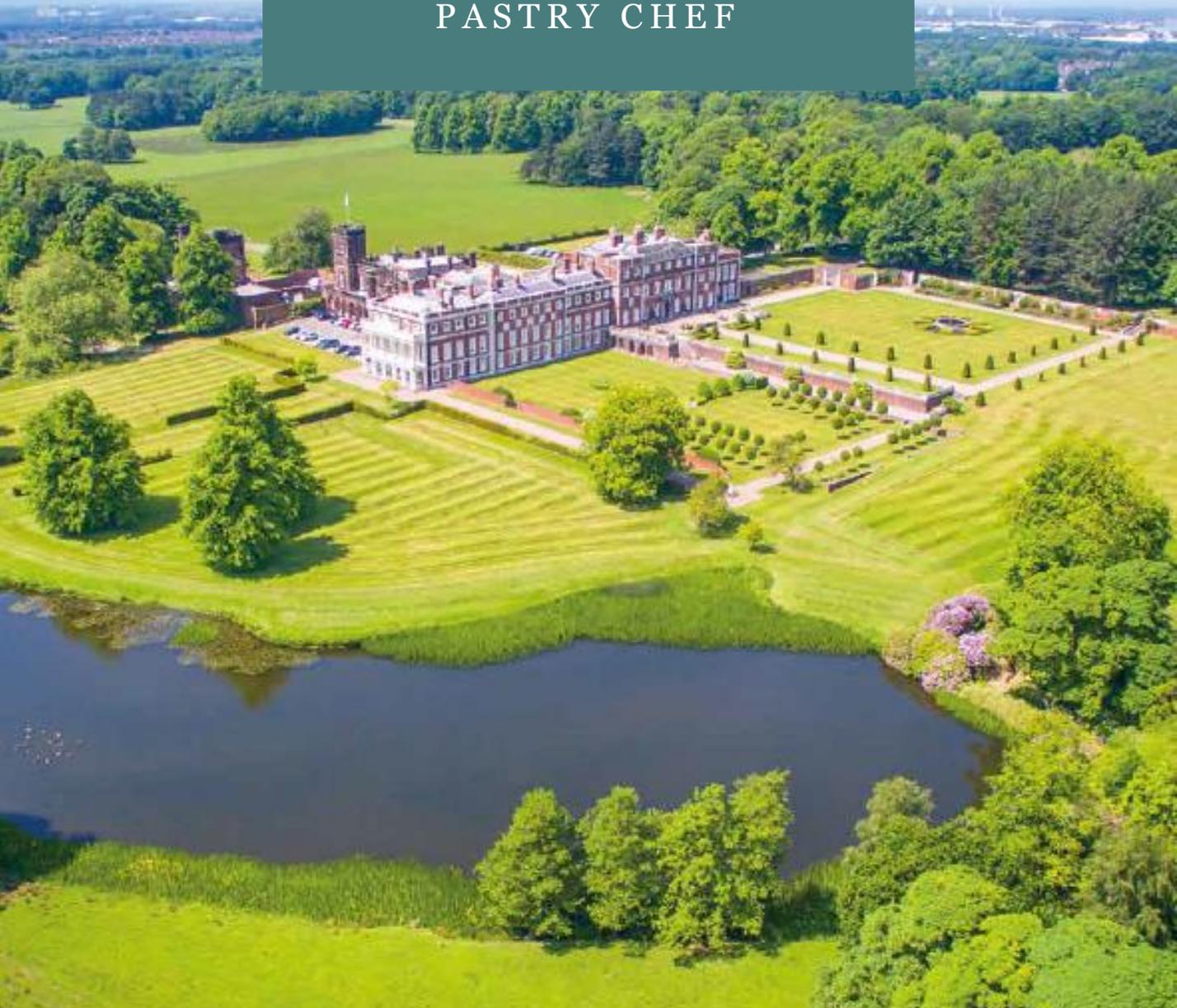




KNOWSLEY HALL

RECRUITMENT PACK

PASTRY CHEF



FEBRUARY 2022



## INTRODUCTION

Thank you for your interest in this role and working at The Knowsley Estate, we hope that this recruitment pack provides you with the information that you need to pursue your application. Please ensure that you read all parts of this document in order to complete your application as requested and tailored to the role and person specification.

This pack contains the following:

- About the Knowsley Estate
- Benefits of Working at The Knowsley Estate
- Shortlisting
- The Role
- The Person
- How to Apply



## ABOUT THE KNOWSLEY ESTATE

Owned by The Earl and Countess of Derby, The Knowsley Estate is comprised of two operating entities. Firstly, Stanley Enterprise, the leisure arm of the business, focussing on outstanding quality of customer service and guest experience and home to two great Merseyside icons – Knowsley Hall and Knowsley Safari. Secondly, The Stanley Estate and Stud Company which operates the landed side of the business including farmland, residential properties and Stanley Grange Business Village. Further afield in Newmarket near Cambridge, is Stanley House Stud and which is home to the family's 'Mare in a Million' – Ouija Board.

The walled Estate covers over 2500 acres and has been in the ownership of the Stanley Family since 1385 and from that time the history of the family has been closely intertwined with the history of the country. If you delve into the family's history, you'll discover that Lord Stanley was created the 1<sup>st</sup> Earl on the battlefield of Bosworth by Henry VII, the 14<sup>th</sup> Earl was Prime Minister three times, the 15<sup>th</sup> Earl was Foreign Secretary and the 17<sup>th</sup> Earl was Minister of War during the First World War and involved in negotiating the Treaty of Versailles.

The beautiful park was landscaped with the advice of Lancelot 'Capability' Brown in the 1770's. The park was extended in the nineteenth century and is enclosed by a stone wall 9 ½ miles long. At times in its long history, the park has contained a racecourse and (reputedly) a gold-mine.

At The Knowsley Estate, we know that ultimately, it is our staff's commitment and hard work that will drive us forward. It is our vision to value and invest in our people to inspire them to channel their pride and passion in their work towards our goals. We are committed to the personal development of our staff where aspirations can be met and opportunities are available.



## SHORTLISTING

Candidates should ensure before they apply, that they have read through The Role and The Person thoroughly and that they meet the criteria outlined for this role as a minimum.

Due to the high volume of applications that we receive, we regret that we are only able to contact those applicants that have been shortlisted to interview. If you have not heard from us within one month of the closing date, please note that we have decided not to take your application any further any time.



## BENEFITS

- 33 days' annual leave (inclusive of bank holidays), increasing with service
- Access to a generous pension scheme
- Complimentary tickets to Knowsley Safari
- Free entry to affiliated zoo's and collections through BIAZA
- Discounts on a range of products and services offered by the Estate
- Estate Summer BBQ and Christmas Tea Party staff events
- Health Cash Plan to cover costs such dental and optical amongst others
- Employee Assistance Programme, counselling and support helpline to discuss any worries anonymously
- PERKS online discount scheme
- Thrive wellbeing app, full of tips and techniques to help you monitor and improve your health.
- Commitment to your personal development
- Cycle to Work scheme
- Celebration of Service awards
- Free car parking

# THE ROLE

J O B T I T L E	Pastry Chef
C O N T R A C T T Y P E	Permanent
W O R K I N G H O U R S	Your normal working hours are to be worked 5 out of 7 days. You will be expected to work bank holidays, evenings, and weekends in line with business needs.
R E P O R T T O	Head Chef, and Sous Chef
S A L A R Y	£24,500 - £26,500

The following job description has been designed to give a clear definition of the role, but it is hoped that the employee will seek to develop the role to the best of their ability and that the role can be developed to make full use of their potential.

## **Purpose of the Role**

To use their expertise and experience to make a wide variety of desserts and baked goods for our guests ensuring a high level of performance, guest satisfaction, and profitability.

## **Main Duties and Responsibilities**

### **Day-to-day Duties**

- Ensure the highest level of food quality, taste, and presentation.
- To take the lead in the pastry section of the kitchen, preparing a wide variety of goods including for example: cakes, pies, breads, pastries, ice cream, sorbets, and desserts.
- To work and assist across all food sections in the kitchen as required.
- To train kitchen team members to ensure the smooth operation of the pastry section.
- To continually develop your own skills to ensure the smooth operation of the pastry section.
- Assist with the maintenance of appropriate stock levels.
- When required, to take in deliveries by suppliers ensuring all stock signed for is present and undamaged.
- Maintain a professional appearance at all times.

### Health and Safety and Equipment

- Ensure a strict adherence to health and safety, and food handling guidelines at all times.
- To maintain exemplary cleanliness and hygiene standards in all food areas relevant to the kitchen department. Meet all company and statutory requirements with regards to food hygiene and employee health and hygiene.
- Complete all necessary paperwork relating to the kitchen food safety plan.
- Use all food preparation equipment according to manufacturer's instructions.
- To maintain all equipment within the catering operation through due care and diligence ensuring the best life for all kitchen equipment.

### Menu Development

- Create and prepare all desserts required for events.
- Be continually researching and testing new and different desserts and baking recipes to ensure that guests have an exceptional dining experience.
- Source new items and ingredients to refresh our menus, having creative input into menu development for events.

### Communication and Training

- Ensure effective communication with Kitchen colleagues.
- Keep updated and detailed recipes on the Knowsley Hall files for consistency.



- Notify Head Chef and/or Sous Chef of all product shortages and equipment maintenance issues.
- Assist with stock checks and the ordering of ingredients.
- In all contacts with people on the Estate and with whom the Estate deals, to maintain the high standards of integrity, efficiency and transparency which Lord and Lady Derby expect and for which they are known.

#### **Safeguarding of the Hall and Collection**

- To safeguard the Hall, Derby Collection and other contents of the building during events by ensuring all staff adhere to the Derby Collection Guidelines.
- Assist with post-event Kitchen inspections and monitor and report on any damage from events.
- Assist with routine Kitchen inspections to check and correct any minor maintenance issues such as replacement of light bulbs, equipment not working correctly and to report any other maintenance issues to the correct department.

#### **Additional Duties and Responsibilities**

- To assist and support the Head Chef with other Events whether they be at Knowsley Hall or held at other properties within the Derby Estate as requested.
- To undertake training and participate as a member of the Salvage Team.
- You may be required to undertake other reasonable duties from time to time in addition to your normal duties in order to meet the needs of the business.

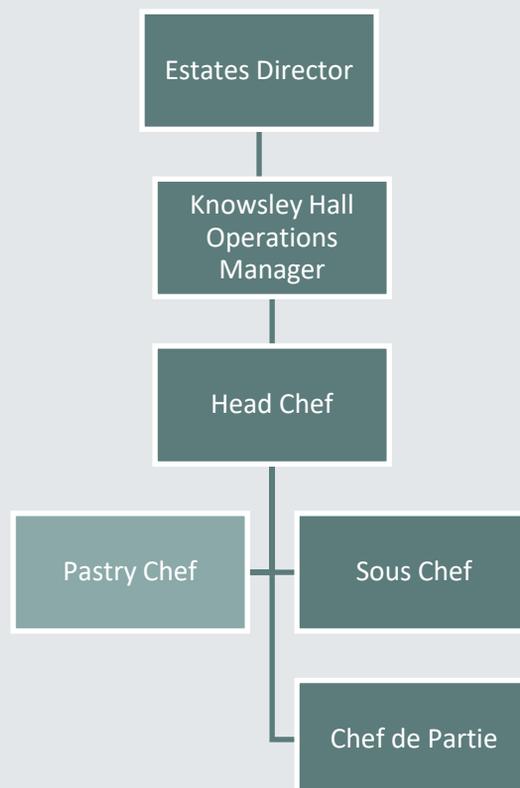


# THE PERSON

## Our ideal candidate will have the following skills, qualifications, and characteristics:

- At least 1-3 years of like experience with an emphasis on high quality product.
- Proven skills in baking, pastry preparation, and decoration.
- Excellent attention to details.
- Exceptional time management skills.
- Understanding and knowledge of health and safety procedures for kitchens and food preparation areas.
- Ability to take direction.
- Ability to multi-task.
- Ability to work in a team environment.
- Ability to work calmly and effectively under pressure.
- Must have problem solving abilities, be self-motivated and organised.
- Commitment to quality service, and guest satisfaction.

## Where does this role sit within Knowsley?



# HOW TO APPLY

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Please send your CV to [recruitment@knowsley.com](mailto:recruitment@knowsley.com).

**CLOSING DATE:**

Ongoing. This role will close when we have recruited our next Pastry Chef

**INTERVIEW DATE:**

Ongoing

**START DATE:**

ASAP

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