



Exciting new opportunity for a Chef

Introduction

The Lake District Calvert Trust (LDCT) specialises in providing challenging outdoor activities for people with a wide range of disabilities. We have over 40 years' experience as a specialist Centre, enabling children and adults with disabilities to take part in adventurous activities – which can often have life-changing outcomes. The current Centre receives around 4,000 visitors each year staying at our 60 bed residential centre near Bassenthwaite in the Lake District.

Our Mission

Our mission is to enable people with disabilities to achieve their potential through the challenge of adventurous activities in the countryside in order for them to develop, change perceptions and make positive and lasting changes to their lives.

A new challenge for LDCT

In recent years, LDCT has seen a growing demand for support and rehabilitation following an acquired brain injury (ABI). Longstanding views held that improvements were unlikely after 6 months, however recent research suggests that the brain is capable of far more improvement than previously understood. The research highlights the opportunity for a new holistic approach to rehabilitation, encompassing physical exercise, experiential learning, and support in developing a new self-concept after a life-changing injury.

Working with leading clinicians and academics, LDCT is developing a new approach to **brain injury rehabilitation**. This focuses on 'learning through doing' in the outdoors, supported by an interdisciplinary team in a purpose-built residential centre. It marries the **latest thinking in neurology with LDCT's expertise in accessible, life-changing outdoor challenges**. This innovative Rehabilitation Centre will help people with ABI reach their full potential for recovery, not only improving their physical and psychological wellbeing, but also increasing their self-confidence and independence.

The Calvert Trust Neuro-Rehabilitation Centre - Calvert Reconnections

We will provide a residential centre for people in the post-acute phase following an ABI, **tailoring a programme to meet each individual's needs and goals along with our expert advisors**, we have identified factors which are likely to lead to significantly improved outcomes:

- **Physical exercise** reinforces the adaptive processes of the brain post injury: helping the brain 'scaffold' to compensate for damage. It also improves people's mental health, outlook and wellbeing
- **Outdoor Activities** have been demonstrated to improve people's understanding of themselves and their abilities, post brain injury, with long-lasting benefits

- **Group work and a social environment** have also been identified as key factors in recovery after an ABI.

Currently there are no facilities available in the UK to comprehensively address this critical formula following the initial, post injury rehabilitation.

LDCT is committed to providing person centred rehabilitation to each participant through delivering programmes of support designed to meet participants specific needs.

The Role: Chef

The Chef we are hoping to recruit will require a range of skills; from the delivery of high quality food and service, to experience managing a small kitchen catering for individuals with diverse needs.

The post holder will have responsibility for providing three course evening meals for the individuals we support at Calvert Reconnections and packed lunches. The ability to provide meals for special diets is required and experience of catering for small functions/conferences is desirable.

We are looking for an individual who can:

- Provide high quality, nutritionally balanced food for individuals receiving neuro-rehabilitation at Calvert Reconnections
- Work flexibly, displaying an ability to work autonomously when required and as a key member of the wider Rehab team.
- Work under the direction of the Service Manager to ensure the provision of high-quality food and service for our participants.
- On occasion, adopt a facilitating/coaching role to encourage and support individuals at Calvert Reconnections to develop their knowledge and understanding of cooking and diet.

Key Responsibilities

- To safely prepare and serve high quality food for the individuals we support.
- Undertake shared domestic kitchen duties, for example: running the dishwasher, kitchen washing up, and keeping the kitchen clean and compliant with food safety standards.
- To be a valued member of the front of house team, assisting in serving meals at the Service and hosting/coordinating catering functions.
- To maintain a high standard of personal hygiene and presentation.
- To have up to date knowledge of specific dietary requirements/allergens and maintain an excellent level of customer care.
- An ability to work alongside other catering professionals and mentor new members of staff and/or catering apprentices.

- To take responsibility for the management of the kitchen, with oversight from the Catering and facilities managers.
- When required, to work with Housekeeping and Maintenance staff to assist with cleaning, function management and maintenance
- Comply with Calvert Reconnections Health and Safety policies and procedures, ensuring that relevant legislation is followed at all times.
- Complete relevant qualifications or training required to comply with health and safety legislation or best practice.

Other Responsibilities & Duties

- To represent the Calvert Reconnections in a professional and supportive manner at all times.
- To be willing to engage with and support the individuals we support to develop their understanding of food, cooking and meal planning.
- Assist other departments as required in order to ensure the effective operation of Calvert Reconnections.
- Undertake any other reasonable duties as requested by the Service Manager.

Person Specification

Requirements	Essential	Desirable
Qualifications and Experience	<ul style="list-style-type: none"> • NVQ level 2 or above (or equivalent) in catering or significant experience working in a professional kitchen. • Experience catering for a variety of special dietary needs. • Driving license 	<ul style="list-style-type: none"> • Level 2 food safety certificate or higher. • An understanding or experience of working with people with brain injury or other complex needs. • Experience catering for functions/conferences
Key skills and Competencies	<ul style="list-style-type: none"> • Competence in food safety. • Commitment to accuracy and attention to detail. • Passionate about the quality and presentation of food. 	
Personal Attributes	<ul style="list-style-type: none"> • Self-motivated, reliable, efficient, organised and able to work well unsupervised. • A creative and proactive approach to all areas of work with a 'can do' attitude. • Strong team focus with a flexible approach to allow for the changing participants at 	<ul style="list-style-type: none"> • To be able to encourage individuals we support to develop their knowledge and understanding of food/cooking

	<p>the service.</p> <ul style="list-style-type: none"> To have a friendly manner and a willingness to communicate with people. 	
Other	<ul style="list-style-type: none"> Ability to work shifts which include evenings and weekends. 	

Conditions of Service

This role requires considerable flexibility, enthusiasm and dedication. Calvert Reconnections is a 24/7 residential centre. This role will involve irregular hours as well as weekend and evening shift work in order to cater for the people we support. Commitment and an appropriate work ethos are essential to ensure service delivery is achieved to the highest quality in order to facilitate the best possible neuro-rehabilitation.

Salary: £16,000 to £21,846 per annum subject to qualifications and experience.

Contract: This position is permanent following a probationary period of 6 months.

Hours: 1 Full Time and / or 2 Part Time Positions

A shift system operates 7 days a week therefore weekend work is required, on a rotational basis.

Flexibility is essential, especially when catering for special diets, functions or events.

Pension: The Trust operates an occupational pension scheme with defined contributions, the National Employment Savings Trust (NEST) and for eligible and non-eligible jobholders enrolled in the scheme both the employer and the employee will make a contribution. Eligible jobholders, as defined by the legislation, will be automatically enrolled into NEST, unless you decide to opt-out.

Holidays: 28 days per annum, including Bank Holidays. **An additional day's annual leave is accrued for each year's service up to a maximum of five additional days.**

Other: The post will be subject to checks with the Disclosure & Barring Service (DBS)

How to apply

- Please go to the website <https://www.calvertreconnections.org.uk/work-with-us/> and download the application pack and forward your completed application to info@calvertreconnections.org.uk