

An aerial photograph of a village in North Yorkshire, showing rolling green hills, fields, and a cluster of buildings in the foreground. The sky is clear and blue.

camphill
village
trust

**Job description and person
specification
Café Worker**

**Botton Village,
Near Danby,
North Yorkshire**

Job title: Café Worker

Location: Botton Village, Near Danby, North Yorkshire.

Purpose: To assist in the production of creative and innovative food in a fast-paced environment, the candidate will have an outgoing and enthusiastic manner with the ability to liaise and interact with customers and work with a mixed ability team. To assist and support beneficiaries in Botton Café duties; preparation of food, servery, and kitchen duties and to ensure customers receive a consistently high quality of service with a smile.

Salary: £22,000 per year.

Hours: 37.5 hours per week.

Do enjoy being the face of hospitality? Do you love providing exceptional customer service?

We have an opening for you to join us as a Café Assistant at Botton Village near Danby, North Yorkshire. If the following appeals, we'd love to hear from you.

- You are open to change and embracing new developments/initiatives.
- You are able to communicate effectively with others through the use of verbal and non-verbal communication methods and recognise the needs of others when seeking agreement to your plans, adapting your communicate style to match the situation.
- You can understand issues from others' viewpoints and build an atmosphere of trust and openness so that others are treated with respect and dignity without discriminating or stereotyping.
- You would like to be an active member of the team, working cooperatively with others and assisting when they need support, providing direction and empowering others to help them achieve personal learning and development targets.
- You are able to collect, interpret and evaluate information to develop a deep understanding of a problem, explore alternative ways of resolving problems including new possibilities.



Who are we looking for?

- An ability to work with a mixed abilities team including people with learning disabilities, mental health problems and others facing barriers to participation in society and work.
- Previous experience working as a cook/chef/café assistant is essential.
- Experience of training, coaching, or mentoring other staff desirable.
- Food hygiene certificate level 2 (or willingness to upskill).
- Willing to complete care and support related training.
- You are able to in a pressured environment whilst maintaining a calm, happy, constructive working atmosphere in a customer service orientated team.
- You are able to manage systems: Safer Business Procedures, ordering etc.

- You'll have the ability to manage on a tight budget whilst still being creative and providing exciting nutritious food.
- You'll have high personal standards that are reflected in all work.
- Appreciate the importance of necessary hygiene and health & safety regulations.
- Show respect for all produce and contribute towards the required gross food profit margins.
- Demonstrate proficient preparation and cooking skills.
- A good working knowledge and respect for high quality produce, sourced from local suppliers.
- Awareness and application of Health & Safety procedures.

What are the main responsibilities of this role?

- Cooking and producing delicious and nutritious food using fresh, local, and organic produce where possible, assisting with menu development and planning.
- Food production within the kitchen, to include occasional special events, party catering and functions.
- Working with the Café Manager, manage all aspects of the food chain including: safe storage, preparation, and presentation; purchase cost and portion control; and waste management.
- Cash handling and operating a till system.
- To work to enhance the customer experience through increasing efficiency in working practices, developing a creative, comfortable, and welcoming atmosphere and environment, and through promoting an ethos of customer centred service.
- To conduct all aspects of daily, weekly, and monthly cleaning of the kitchen, equipment, and other food service areas.
- To provide customers with their food, beverages, and cutlery, confirming later that they are happy with their order.
- To clear and wipe down tables promptly after use, attend to spillages quickly. Making sure the tables and the surrounding areas are presentable and fully provisioned for new customers.
- To display food on opening in a safe and appealing manner and clear away on closing, cleaning up and storing food appropriately.
- To follow food hygiene and health and safety requirements.
- To contribute to the development and implementation of policies, procedures, and practices in the cafe to ensure statutory requirements are met and the strategic objectives are achieved.



What do we offer you?

In addition to a competitive salary, our benefits include:

- 25 days annual leave PLUS 8 statutory bank holidays rising to 27 days annual leave at two years' service (pro rata and accrued according to number of shifts worked).
- Once you join us, you'll be eligible to benefit from "Charity Discounts" where you can enjoy reductions from lots of differing retailers and service providers.
- An opportunity to 'cash in' one week leave a year.
- Employee assistance scheme that is also available to your immediate family.
- Free on-site parking.
- Sick pay entitlement after one month service.
- Pension Scheme: we contribute to a pension scheme along with your personal contributions.
- Death in Service benefits: payments made to your beneficiaries should the unthinkable happen.



All our employees require a DBS criminal record check. We will do this for you.

About the charity

Camphill Village Trust is an award-winning national charity supporting adults with learning and other disabilities. We provide housing, care and support, and day opportunities across our nine communities in England. We enable people to lead safe, healthy, happy lives and to be active citizens.

Our vision

To see more people with learning and other disabilities lead a life of opportunity

Our mission

To empower the people we support to lead more connected and fulfilled lives and make informed life choices



About Botton Village and the service



Botton Village is nestled in a huge valley on the edge of the Yorkshire Moors. If you love being surrounded by the most stunning and inspiring scenery, you'll love it here!

People are supported in their homes in the village. It is a special place, and you will be part of an inspiring and developing community.

The people we support have a wide range of activities they can participate in or learn. Many of the items we make are sold in our shops or online.

Our craft workshops provide creative experiences in woodworking, textiles, pottery and art.



We're quite unique: there's a village shop, café, supported homes, a walled garden, woodworking and creative studios, a lego studio, massive greenhouses, a 200 seater theatre and stunning scenery at every turn.

