



Swinton Park, in partnership with Darlington College, is launching an exciting apprenticeship scheme for keen and enthusiastic students who really want a career in catering.

Working to standards set by The Institute for Apprenticeships, successful applicants will have the unique experience of learning at one of the top hotels in the country. The hotel's kitchen might well be considered the engine-room of Swinton Park, as so many of the guests come to enjoy the fine dining experience of Samuel's Restaurant. And, although the new Country Club & Spa was only opened in March, the Terrace Restaurant is already creating quite a stir with Mediterranean and Middle Eastern flavours predominating. It's the behind-the-scenes skills and creativity of our chefs that drives our reputation for outstanding dining.

Apprenticeship summary: You will be responsible for assisting in the preparation, cooking and the presentation of food with the aim of delivering an excellent customer experience. You will also be required to undertake all reasonable duties as assigned by the head chef. You must have basic cooking skills and the desire to learn new ones. You will have a good working attitude and enjoy the buzz of working in a busy kitchen environment.

Every week there will be one day of practical work in a classroom environment in Swinton's acclaimed Cookery School. Kevin Hughes, the Cookery School's Head Chef will be the Chef Tutor for the apprenticeship course. Before joining the Swinton team, Kevin was the Chef Lecturer at Leeds City College and is now accredited by Darlington College as an off-site tutor. He loves teaching, and he loves bringing passion and creativity to cooking – what a great combination!

Commis chef apprenticeship standard: A commis chef is the most common starting position in many kitchens and in principal the most junior culinary role. A commis chef prepares food and carries out basic cooking tasks under the supervision of a more senior chef. The primary objective of the commis chef is to learn and understand how to carry out the basic functions in every section of the kitchen. Therefore having the opportunity to experience, consider and value each section with a view to choosing an area where they feel most inspired. The learning journey of any chef will vary considerably from one individual to the next; however it is necessary to understand and have experience in the basics that this role provides in order to progress to any future senior chef role.

The course will give you the knowledge, understanding and skills to move on to an exciting and rewarding career. You must be committed to the full twelve months. At the end of the course you'll be ready to move forward into a chef de partie role, with full references from Swinton Park.

For more information:

Apprenticeship framework: Level 2 Apprenticeship Standard

<https://www.gov.uk/government/publications/apprenticeship-standard-commis-chef>

About the company

Swinton Estate, in the Yorkshire Dales, is one of the largest privately owned estates in England. At its hub, Swinton Park is a luxury castle hotel with fine dining, cookery school, country club and spa and extensive grounds. The estate has been owned by the Cunliffe-Lister family since the 1880s and is the ancestral seat of the Earl of Swinton. Rooms are furnished with antiques and family portraits so guests enjoy an authentic stately home experience with the warmth and grandeur of a traditional English house. Needless to say, the standards of service are excellent – discreet but far from stuffy, and the hotel has enjoyed wide acclaim and many awards in recognition of this.

Swinton Park Hotel is near Masham in North Yorkshire. Just 28 miles from the college. The postcode is HG4 4JH. The telephone number is 01765 680900. We are at <http://swintonestate.com>.