



Beresford Street Kitchen 17 Beresford Street St Helier Jersey JE2 4WN

Tel: 01534 509644 info@aspirejersey.je

Beresford Street Kitchen Application Pack

Beresford Street Kitchen is a busy café and social hub with great food, great service and a conscience. We have an 80 seater café in the heart of town with gift shop, catering workshop and a printing and production workshop. We believe in providing quality education, training and employment opportunities for people with learning disabilities to enable them to reach their full potential.

Beresford Street Kitchen is a social enterprise which means every penny of profit goes back in to the charity to support people with disabilities and provide more employment opportunities.

We are now starting the recruitment process and would love to hear from anyone who is interested in becoming part of our team. We are happy to accept enquiries and forms directly from applicants or referrals from a friend, relative or professional on the applicant's behalf.

What training and employment placements are available?

Pathway

We run a fully supported work experience programme called Pathway. Pathway members learn by doing real workplace tasks. The Pathway approach is to enable people to gain skills in a calm, supported environment where they will try out different things and find out what area best suits them. This program is aimed at people with learning disabilities who would like to go into a workplace but who are not ready for mainstream employment.

The Pathway program runs from 9-2.30 Monday to Friday and includes lunch during a supported group lunch break. Pathway members can attend 1-5 days a week depending on the individual and the availability of places. Pathway members are classed as volunteers.

We aim to help people develop confidence and self-esteem and support Pathway members to progress on to our supported traineeships and apprenticeships where appropriate.

Traineeship

The Beresford Street Kitchen Traineeships provide supported training in a work based environment. Our trainees learn the basics of catering, hospitality and retail or printing and production as well as important skills for work. This includes how to present yourself at work, timekeeping, teamwork and speaking to customers if applicable.

Trainees work for 15 hours a week over 3 days. Typically, a trainee will either work Monday, Wednesday and Friday or Tuesday, Thursday and Saturday. There are three shift options of 0800-1330, 1030-1600, 1230-1800. During each shift, the trainee will have a 30 minute break with their team and a snack/meal. Trainees are classed as volunteers and receive an honorarium of £10 per day.

The Traineeships give people with learning disabilities the opportunity to try out various roles in a busy café or in our behind the scenes printing and production workshop and learn what is expected in the workplace. Trainees can progress on to our Apprenticeship scheme where appropriate.

Apprenticeship

The Beresford Street Kitchen Apprenticeship scheme is a fully accredited apprenticeship open to people with learning disabilities. The approach is to learn through doing at work and also through accredited training in alliance with Highlands College and other training providers.

Our apprentices will train in a variety of catering, hospitality and retail functions including front of house, barista skills, sandwich and salad making, baking and customer service or printing, production and computer skills. Our classroom based courses are disability friendly and use a wide range of multi-media and learning buddies.

The apprenticeships are between 12-24 months long depending on the individual. All the way through the programme apprentices have a clear development path and a dedicated support worker who will talk about and plan goals and what comes next.

Apprentices work for 15 hours a week over 3 days. Typically, an apprentice will either work Monday, Wednesday and Friday or Tuesday, Thursday and Saturday. There are three shift options of 0800-1330, 1030-1600, 1230-1800. During each shift, the apprentice will have a 30 minute break with their team and a snack/meal. Classroom based training may take place in addition to these hours.

Apprentices are Beresford Street Kitchen employees and will have a formal employment contract and be paid the Jersey Trainee Rate (currently set at £5.39 per hour in year 1 and £6.28 per hour in year 2).

During the apprenticeship, we will work hard to provide work experience in other workplace settings and support in finding paid employment at the end of the apprenticeship.

Beresford Street Kitchen Application Form

We are happy to accept enquiries and forms directly from applicants or referrals from a friend, relative or professional on the applicant's behalf.

If you would like to apply please complete the application form and return it by 9th June to: info@aspirejersey.je

Of

Beresford Street Kitchen, 17 Beresford Street, St Helier, JE2 4WN

Name of applicant:	
Name of person	
applying if different	
and relationship to	
applicant:	
Person to contact	
about the application:	
Contact email:	
Contact phone	
number:	
Tell us a bit about	
you/the applicant:	
•	
Why would you/the	
applicant like to work	
at Beresford Street	
Kitchen:	
Please tick which	Pathway
placement do you	Trainee
think is right for	Apprentice
you/the applicant?	
Please tick which	Café
areas you/the	Kitchen
applicant are	Gift Shop
interested in	Printing/Production/Computers