



Deer Shed Café Cook/Front of House Assistant

Job Description

Location: Alfreton Park

Organisation: The Deer Shed (Registered Charity)

Salary: £13.10 per hr - £14,645 PA basic

Hours: 21.5 per week + additional hours as required worked over 7day period

Contract: 5wks holiday per annum – pro rata (plus public holidays – pro-rata)

Responsible to: Project Manager

About The Deer Shed

The Deer Shed is a charity dedicated to improving the long-term prospects of young people with additional needs. Our mission is to help people:

- Discover their potential
- Grow in confidence
- Gain skills for life
- Secure paid employment

The Deer Shed Café is an exciting social enterprise located in the beautiful surroundings of Alfreton Park. The café aims to provide high-quality homemade food and excellent customer service while creating meaningful training and employment opportunities for young people with additional needs.

Purpose of the Role

The primary purpose of this role is to support young people with additional needs and learning disabilities as they complete their training placements at The Deer Shed Café. You will train, encourage, coach and guide trainees, helping them to develop practical catering, hospitality and employability skills while building confidence, independence and self-esteem within a supportive and inclusive environment.

Alongside supporting trainees, you will play a key role in the day-to-day operation of The Deer Shed Café. The role is split across kitchen and front-of-house duties, providing the opportunity to work across all areas of the business. You will help

ensure the café operates efficiently, safely and to a high standard, creating a welcoming environment for customers, trainees and visitors alike.

This is a hands-on position requiring someone who can balance the demands of a busy café with the patience, encouragement and flexibility needed to provide meaningful support to young people. Working as part of a close-knit team, you will contribute to creating positive experiences and outcomes for both trainees and customers

Responsibilities and Duties

Kitchen Duties

- Prepare and cook food to order in line with menus, recipes and customer requirements.
- Support menu preparation and food production activities.
- Maintain high standards of food quality, presentation and customer satisfaction.
- Ensure compliance with food hygiene, food safety and health and safety regulations.
- Monitor stock levels and report ordering requirements.
- Maintain cleanliness and organisation of kitchen areas, equipment and storage.

Front of House Duties

- Welcome customers and provide excellent customer service.
- Prepare and serve hot and cold drinks and food items.
- Operate the till and handle transactions accurately.
- Maintain a clean, safe and inviting dining environment.
- Support the promotion of The Deer Shed and its charitable objectives through positive interactions with customers and visitors.

Health, Safety and Safeguarding

- Comply with all Health & Safety, Food Safety and Safeguarding policies and procedures.
- Ensure trainees, staff and customers work within a safe environment.
- Report accidents, incidents, concerns and safeguarding matters promptly and appropriately.
- Assist with risk assessments and safe working practices where required.

Training & Support for Candidates

- Support young people with additional needs and learning disabilities to participate fully in training placements.
- Deliver practical coaching and guidance in catering, hospitality and customer service skills.
- Encourage trainees to develop confidence, independence and workplace readiness.

- Adapt support and training methods to meet individual learning needs and abilities.
- Promote positive behaviour, inclusion, wellbeing and personal development.
- Act as a positive role model, demonstrating professional standards and workplace expectations.
- Monitor trainee progress and provide feedback to support learning and development.
- Contribute to training records, reviews and reporting as required.

General Responsibilities

- Work flexibly to meet the needs of the café and training programme.
 - Attend team meetings, training and supervision sessions.
 - Promote equality, diversity and inclusion in all aspects of work.
 - Support the aims, values and objectives of The Deer Shed Charity.
 - Undertake any other reasonable duties consistent with the role.
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Person Specification

Essential

- Experience working in a catering, hospitality or café environment.
- Experience supporting young people, vulnerable adults or individuals with additional needs.
- Excellent interpersonal and communication skills.
- Ability to encourage, motivate and support others.
- Good organisational skills and the ability to multitask.
- Understanding of safeguarding principles.
- Ability to work independently and as part of a team.
- Flexible, patient and positive approach to work.

Desirable

- Food Hygiene Certificate.
- First Aid qualification.
- Previous experience in a training, educational or employability setting.
- Knowledge of learning disabilities, SEND or supported employment programmes.
- Experience working within a charitable or community-based organisation.

Key Attributes

- Patient and encouraging.
- Positive and solution-focused.
- Reliable and well-organised.
- Passionate about food quality and customer experience.
- Flexible and adaptable.
- Committed to helping young people achieve their potential.

The Deer Shed is committed to safeguarding and promoting the welfare of children, young people, and vulnerable adults. Successful applicants will be subject to appropriate pre-employment checks, including an enhanced DBS check.