

MARY FEILDING GUILD

103/107 NORTH HILL, LONDON N6 4DP
Telephone: 020 8340 3915 Facsimile: 020 8341 0295

Chair:
JEREMY HILL

Hon. Treasurer:
PETER ROBSON

Director:
MARY MCGLOIN

May 2018

Dear Applicant,

Thank you for your interest in the position of Chef at Mary Feilding Guild. The Guild is an interesting place where older people live for several years, in contrast with most care homes where people generally live for a year or two. Our resident group defies the popular concept of aging, and many remain active, fully engaged and independent well into their late '90s. These people have lived very fulfilled lives and are interested in good food.

Since we took the catering back "in-house" three years ago, the standard of catering has improved and is well regarded by the resident group. We work to maintain that standard and wish to appoint a person who wants to be part of a team. We have increased the role from a two day weekend job to four days a week. This is to provide support to the chef and to the chef manager (CM) enabling you to work together and develop a strong team. Ideally, we would like if you are also available to provide cover for the CM when he takes leave, but it is not an essential requirement.

The ideal candidate will enjoy working in a relatively small environment (total 39 staff and 39 residents) whose main focus is doing everything we can to ensure our residents are happy and content and that we remain compliant with CQC regulations. The staff team is friendly and many people have worked here for several years.

We enclose an extract of the current menu to give a flavour for the food we provide. The menu is changed three times a year, and residents are consulted and do give feedback. You will work with the CM to develop new and interesting menus that are nutritionally well balanced.

We hope you find this of interest and look forward to receiving your application.

Yours sincerely

Mary McGloin
DIRECTOR