



The Tommy Banks Academy.

by The Tommy Banks Group



Apprenticeship programmes for aspiring hospitality professionals
with certification up to NVQ Level 3

IN PARTNERSHIP WITH





The Tommy Banks

Academy

Introducing the Academy; our brand-new, exciting apprenticeship programme for aspiring hospitality professionals aged 16-18.

In partnership with York College, our two-year Chef or Front-of-House apprenticeship programme is an exclusive opportunity for young, passionate people to begin their career in one of the UK's top independent hospitality groups.



You'll be working across our collection of establishments, including our Michelin-starred restaurants *The Black Swan at Oldstead* and *Roots York*, our new pub venture opening in spring 2023 and premium at-home delivery service Made In Oldstead, as well as our busy calendar of prestigious events such as Lord's Cricket Ground, Twickenham Stadium and more.

Our apprenticeship programmes provide certification up to NVQ Level 3, with scope to continue professional development within our businesses on successful completion.

Our Apprenticeship Programmes



Front-of-House Apprenticeship

Aimed at aspiring restaurant and hotel managers, our Front-of-House apprentices will learn from exceptional managers across the business covering operations, drinks production & development, reservations, marketing, logistics, HR and much more.



Chef Apprenticeship

Aimed at future chefs, apprentices will learn on-the-job from exceptional chefs within a highly-skilled kitchen brigade, whilst working with premium home-grown seasonal produce and high-quality equipment and tools. You'll cover everything from basic knife skills to working on a section and the fundamentals of service.

WHAT WE OFFER

- £14,500 first year salary & excellent tips paid monthly
- Transport from Oldstead to our other businesses as part of the apprenticeship scheme
- The opportunity to learn about farming, foraging, growing produce and rearing livestock as part of all our academy apprenticeship schemes, with compulsory time spent on our farm and in our kitchen garden
 - Freshly cooked staff meals
 - Staff discounts across the group



The Black Swan at Oldstead



Our Michelin-starred restaurant with rooms on the edge of the North York Moors, combining a field-to-fork ethos with Modern British cuisine and exciting cooking techniques with a truly seasonal approach.

Made In Oldstead

Our premium food delivery service delivering multi-course fine dining menus directly to your door. Made in Oldstead creates exciting dining experiences out of the traditional restaurant environment.



Roots York



Our fine dining restaurant in the heart of York, awarded one Michelin star in 2021. The Roots menu showcases exceptional, seasonal produce alongside cutting-edge cooking techniques, uniting the heritage of our growing roots with a modern, natural, city-centre location.

The Farm

An exciting opportunity to get to grips with our farm-to-fork ethos! Spend two months truly immersing yourself in all-things farming, foraging and growing with our farm team, from harvesting and preserving to taking care of our livestock.



The Abbey Inn, Byland

Our nineteenth-century country inn with three en-suite bedrooms overlooking Byland Abbey, once one of England's grandest monasteries. The Abbey Inn serves a seasonal Yorkshire menu with twists on our favourite pub classics, along with an excellently curated drinks list including real ales and seasonal cocktails.



How To Apply

For more information about The Tommy Banks Academy or if you wish to apply, please get in touch by emailing careers@tommybanks.co.uk

The Tommy Banks Group.



MADE
IN
OLD
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Banks
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Expertly Curated

The Black Swan at Oldstead | Roots York | Made In Oldstead | Banks Brothers Drinks
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