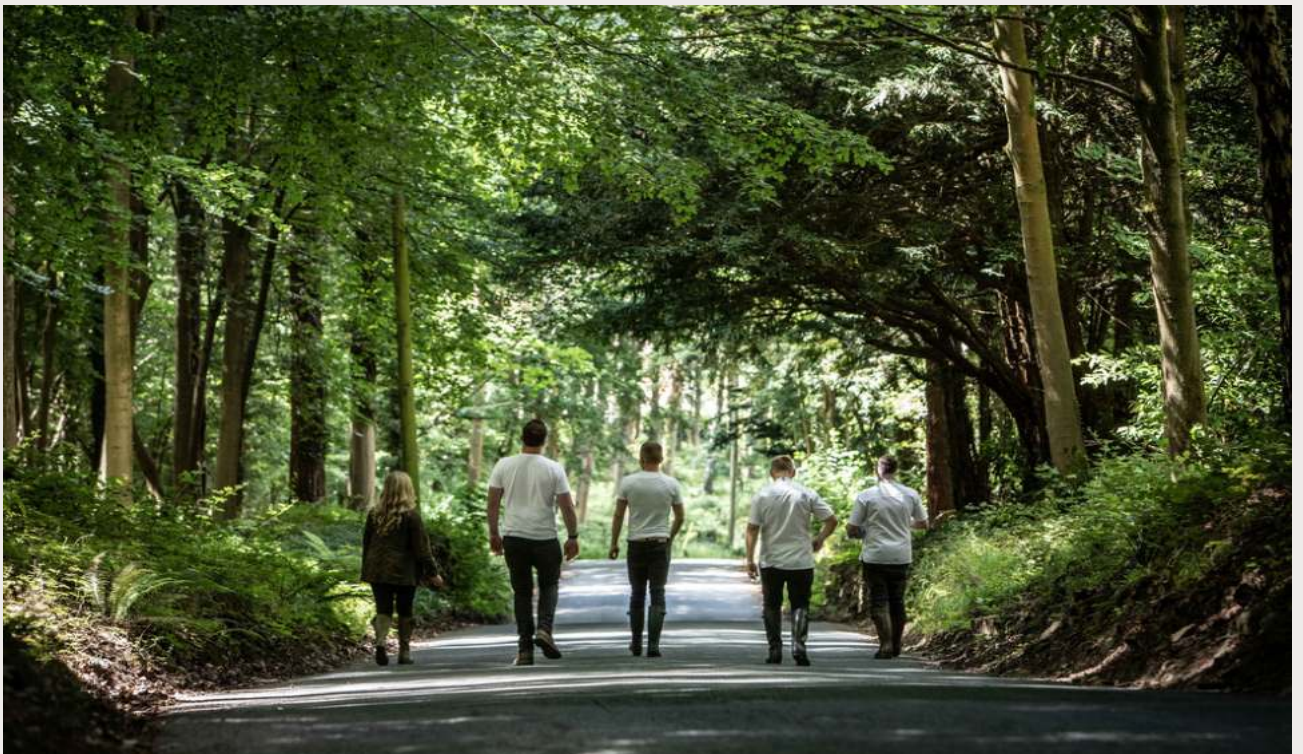




The Tommy Banks Academy.



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 country pub *The Abbey Inn, Byland* 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 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
- The opportunity to learn about foraging, growing produce and rearing livestock
- Freshly cooked staff meals
- Staff discounts across the group

Where you'll work and learn



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



An exciting 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

Our brand-new venture, combining our ethos with classic British pub food in a cosy traditional setting, complete with a state-of-the art kitchen, roaring fires and three-ensuite bedrooms in the heart of North Yorkshire.



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



The Black Swan at Oldstead | Roots York | Made In Oldstead | Banks Brothers Drinks | The Abbey Inn, Byland
www.tommybanks.co.uk

