



shu

**CHEF**  
**APPRENTICE**  
**PROGRAMME**

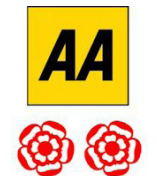
UNLEASH YOUR TALENT



We are offering passionate, motivated people the opportunity to join our industry leading Chef Apprenticeship Programme in our award winning and expanding restaurant business.

# 1-Year Chef Apprentice Programme At Shu

THE SUNDAY TIMES  
Ireland's Top 100 Restaurants  
*The McKenna's Guide*



Our 1-year Chef Apprentice Programme is created in partnership with Belfast Met College to provide certification in a Level 2 Diploma in Professional Cookery. Our Apprentices are immersed in a vibrant learning environment within SHU and Belfast Met.

You will learn on-the-job from exceptional chefs within a highly-skilled kitchen brigade whilst working with premium seasonal produce and high quality equipment and tools.

We're proud to launch our Apprentice Programme and the talent that it will unleash into the hospitality industry. If you have a passion for cooking, and you are interested in an exciting, stimulating career in hospitality, contact [apprenticeship@shu-restaurant.com](mailto:apprenticeship@shu-restaurant.com)





“I had already been working as a chef for a while when a friend suggested that SHU was a restaurant that could help take my cooking skills to the next level. Brian McCann’s approach is based on provenance and seasonality, and the knowledge and experience I gained as part of the SHU brigade has been the bedrock that I have built a career on that has taken me into some of the best restaurant kitchens in the world”

**COLIN McSHERRY**

Gordon Ramsey, The Fat Duck, Senior Sous Chef - Dinner By Heston Blumenthal

**Further information about the Chef Apprenticeship Programme at SHU**

1. It is a 1-year apprenticeship programme starting on 1st September 2021.
2. The apprenticeship is open to 16-24 year olds.
3. The apprenticeship is based around 2 days in college and 3 days in the restaurant that amounts to 35 hours per week in total. Time spent in the restaurant kitchen is straight shifts only.
4. The SHU Apprenticeship Programme is a paid apprenticeship for time spent at college and in the restaurant.
5. Each Apprentice on successful completion of the course will receive a City & Guilds Level 2 Diploma in Professional Cookery.
6. The apprenticeship is a 3-way partnership between SHU, Belfast Met and the individual Apprentice.
7. Brian McCann, Head Chef of SHU and Kathryn Bryson from Belfast Met will be responsible for the pastoral care of Apprentices and will mentor them throughout the apprenticeship programme.
8. A chefs uniform will be provided.
9. Apprentices will be taken on regular day trips throughout their apprenticeship to meet local artisanal food producers, processors and growers, and leading industry figures.

**The SHU Apprenticeship Programme course curriculum is administered by Dr. Andrea Cooper from Belfast Met and will cover topics including:**

- Healthier Foods and Special Diets,
- Catering Operations,
- Costs and Menu Planning,
- Preparation and Cooking of Soups, Stocks and Sauces
- Preparation and Cooking Fruit and Vegetables
- Preparation and Cooking Meat and Offal, Poultry
- Preparation and Cooking Fish and Shellfish; Rice
- Preparation and Cooking Pasta, Grains and Egg Dishes and Hot and Cold Desserts.

The apprentices will undertake an extensive programme which not only includes skills development to qualification in professional cookery but also essential skills in literacy, numeracy and ICT if required.

“I joined SHU as a young 20 year old chef because I was aware of the restaurant’s reputation as one of Belfast’s best. I was instantly hooked on Brian McCann’s outlook on food and I learned to cope under pressure in a busy professional environment. The culinary education I received at SHU was second to none and was the perfect foundation for my career, which has literally taken me around the world.”

**CHRIS HAYDON**

Head Chef - St. Crispin, Melbourne, Australia

# Shu Chef Apprentice Programme 2021 Application Form

Fine Foods Lisburn Road Ltd T/A SHU Restaurant

If you would like to provide more information than there is space available for to support your application please attach your C.V. or continue on a separate sheet of paper.

Applications to be returned to **Shu Restaurant, 253 Lisburn Road, Belfast BT9 7EN**

Full training given in all aspects of food preparation to a high standard within one of Belfast's best fine dining restaurants.

## YOUR DETAILS

Full name

Email address

*(has to be able to be recorded in a legible format)*

Date of birth

Phone

*(landline number if mobile not available)*

Nationality

Address

Passport No.

NI No.

## EDUCATION

School/College/University - From - To - Level/Area of Study/Qualifications

Name of School/  
College/University

Dates Attended

Area/Level of Study and Qualifications achieved

Name of School/  
College/University

Dates Attended

Area/Level of Study and Qualifications achieved

WORK EXPERIENCE

Please include any work, whether paid or voluntary

Employer	
Address	
Dates Employed	
Salary	
Reason for Leaving	
Employer	
Address	
Dates Employed	
Salary	
Reason for Leaving	
Employer	
Address	
Dates Employed	
Salary	
Reason for Leaving	

Employer	
Address	
Dates Employed	
Salary	
Reason for Leaving	
Employer	
Address	
Dates Employed	
Salary	
Reason for Leaving	
Employer	
Address	
Dates Employed	
Salary	

TRAINING

Have you been on any training courses?

YES

☐

NO

☐

If yes please give the details here

ABOUT YOU

What are your main strengths?

Please provide examples of when you've demonstrated your strength

## ABOUT YOU

**What skills would you like to improve during your apprenticeship?**

Think of what your main duties would be and whether they are skills you'd like to develop

**What are your hobbies and interests?**

Remember to include any personal achievements

**What would your favourite dish to cook be?**

## ABOUT YOU

**Why are you applying for a Chef Apprenticeship with SHU Restaurant?**

**This is a commitment to a 1-year programme, what will keep you going through the tough times so you stay the course?**



MEDICAL SECTION

What illness have you had over the past two years that have involved absence from work/college for two weeks or more?

Have you ever been dismissed / refused employment on medical grounds?

YES ☐ NO ☐

Have you any of the following?

Asthma	<input type="checkbox"/>	Eczema / Dermatitis	<input type="checkbox"/>
Allergies*	<input type="checkbox"/>	Heart Disease	<input type="checkbox"/>
Diabetes	<input type="checkbox"/>	Visual Impairment	<input type="checkbox"/>
Epilepsy	<input type="checkbox"/>	Hearing Disorders	<input type="checkbox"/>
Dyslexia	<input type="checkbox"/>		

*\*including allergies to drugs or handling substances*

Have you ever been convicted of a crime that is not yet spent under the Rehabilitation of Offenders Act 1974?

YES ☐ NO ☐

REFERENCES

Name	<input type="text"/>
Address	<input type="text"/>
	<input type="text"/>
Telephone No.	<input type="text"/>
Name	<input type="text"/>
Address	<input type="text"/>
	<input type="text"/>
Telephone No.	<input type="text"/>

All employment offers are made subject to the company receiving satisfactory references. Please supply the names and contact details of two referees, preferably your previous or recent employer/tutor. References will not be contacted without permission and current employers will only be contacted when a job offer has been issued and accepted.

APPLICANTS DECLARATION

I confirm that all my answers to all questions in this application for employment are true and correct and I have not withheld any facts or circumstances that would if disclosed, affect my application.

I understand that any misleading statements or deliberate omission may be sufficient grounds for cancelling any agreements made.

Signature .....

Printed Name .....

Date .....



“I joined the kitchen brigade at SHU aged 16 and I instantly loved the camaraderie and being part of the team. It was a great place to learn and I gained an invaluable understanding of classic techniques in a modern environment that I continue to use to this day. SHU also gave me the opportunity to make contacts with a number of industry leaders who have been crucial in helping me to progress my career to date.”

**CHRIS McCLURG**  
Senior Sous Chef - Paul Ainsworth at No. 6, Padstow, Cornwall

SHU RESTAURANT  
MONITORING INFORMATION FORM

We are committed to equal opportunities. We aim to select and promote staff solely on merit. In order to monitor the effectiveness of our equal opportunities policies we ask all applicants to provide the following details.

The information you provide is for monitoring purposes only; it will be kept separate from your application form and will not be used as part of the selection process.

SEX

Male☐

Female☐

ETHNIC ORIGIN

Please state you nationality:

Please state country of birth:

Please tick which best describes your ethnic origin:

White	<input type="checkbox"/>	Bangladeshi	<input type="checkbox"/>
Chinese	<input type="checkbox"/>	Black African	<input type="checkbox"/>
Irish Traveller	<input type="checkbox"/>	Black Caribbean	<input type="checkbox"/>
Indian	<input type="checkbox"/>	Black Other	<input type="checkbox"/>
Pakistani	<input type="checkbox"/>		

Mixed ethnic group (please state which)

Any other ethnic group

COMMUNITY BACKGROUND

The Fair Employment and Treatment (Northern Ireland) Order 1998 outlaws discrimination on the basis of religious belief or political opinion. The information below is required in connection with the requirements of the above Order.

Please indicate your community background by ticking the appropriate box below:

I have a PROTESTANT community background	<input type="checkbox"/>
I have a ROMAN CATHOLIC community background	<input type="checkbox"/>
I have neither a PROTESTANT or ROMAN CATHOLIC community background	<input type="checkbox"/>



DISABILITY

The Disability Discrimination Act 1995 makes it unlawful for an employer to treat a disabled person less favourably than someone else because of their disability, unless there is a good reason. Under the Disability Discrimination Act 1995 you are deemed to be a disabled person if you have cancer, multiple sclerosis, or HIV infection,

You are also deemed to be a disabled person if you have a physical or mental impairment which has a substantial long-term adverse effect on your ability to carry out normal day-to-day activities.

Do you consider yourself to have a disability?

YES☐

NO☐

If you have answered ‘yes’, please complete the remaining section.

Do any of the disabilities or conditions listed below have a substantial and long-term adverse effect on your ability to carry out normal day-to-day activities?

YES☐

NO☐

Please tick the category that applies to you:

Hearing impairment	<input type="checkbox"/>	Reduced physical capacity	<input type="checkbox"/>
Visual impairment	<input type="checkbox"/>	Severe disfigurement	<input type="checkbox"/>
Speech impairment	<input type="checkbox"/>	Learning difficulties	<input type="checkbox"/>
Mobility impairment	<input type="checkbox"/>	Mental illness / mental health difficulty	<input type="checkbox"/>
Physical co-ordination difficulties	<input type="checkbox"/>		

Long standing or progressive illness or Health condition: such as cancer, HIV infection, diabetes, epilepsy or chronic heart disease

☐

Other (please specify)





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**Shu**  
253 Lisburn Road  
Belfast BT9 7EN