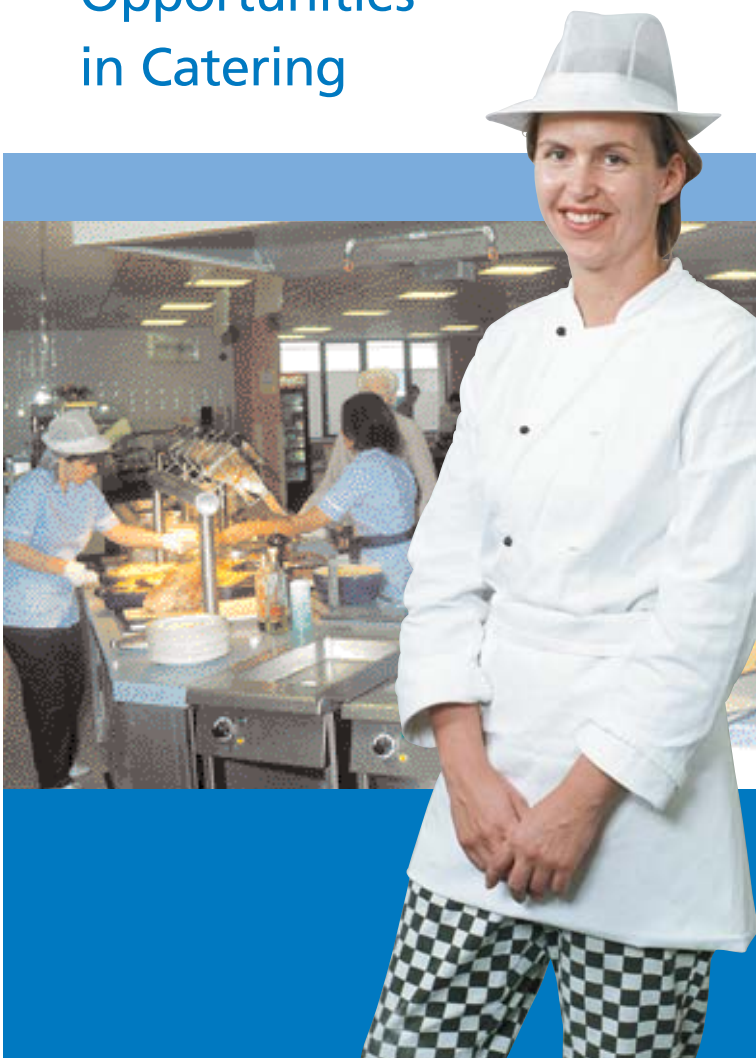


come and Join Us

Career
Opportunities
in Catering



Looking for a progressive employer?

At the West Suffolk Hospital, we offer an excellent working environment with all the benefits you would expect from one of the largest employers in the area. There's also the satisfaction of knowing that your role makes a difference to the lives of others.



The Trust has won awards for its employment policies, which aim to strike a happy balance between the demands of work and life outside of work.

We also recognise that investing in staff is the best way to improve our services - that is why a career at the West Suffolk Hospital will mean excellent training and development opportunities.

The Catering Department offers one of a number of interesting careers available within West Suffolk Hospitals NHS Trust.



Why not take on a rewarding role within the NHS and have the satisfaction of knowing that your work helps your local community?

12 BENEFITS of working within the Catering department for the West Suffolk Hospitals NHS Trust are:

- 1 Pension scheme
(one of the best available)
- 2 Competitive rates of pay
- 3 Excellent working conditions
- 4 Regular shift patterns
- 5 Monday to Friday working, or 5 days out of 7 with alternate weekends off
- 6 Early start 7am, latest finish 9pm
- 7 Generous holiday allowance
(20 days annual leave + 8 bank holidays + 2 statutory days)
- 8 Free uniform laundry service and safety shoes provided
- 9 Light and airy kitchen
- 10 On site parking
- 11 Job share considered
- 12 Comprehensive training and career development opportunities



Interested?

Please contact Pauline Last

01284 713462

MON - FRI 9AM - 5PM

or e-mail Pauline.Last@wsh-tr.anglox.nhs.uk



Competition success for hospital chefs

West Suffolk Hospital chefs Brian Carman (*right*) and Rob Barnes (*left*) won the regional heat of the Hospital Caterer's Competition in 2001 with a mouth-watering two-course meal they developed at a cost of just £1.50 per serving.

Their delicious and nutritious meal was tuna nicoise - pan-fried tuna with a salad of anchovies, olives, green beans, eggs and potatoes, glazed with a mustard, lime and olive oil dressing - followed by a coffee and vanilla panna cotta garnished with strawberries and mint.

"It's fairly simple to produce and good for you," said Rob. "The tuna looks attractive on the plate and is high in vital omega 3 oils. The food is excellent here and the patients appreciate what we are trying to do."



Helen Hail *Catering assistant*

Helen works at West Suffolk Hospital, Bury St Edmunds.

“What I really appreciate about working for the health service is its flexibility as an employer.

“I’ve been a catering assistant here for six years and I’ve been able to change my hours several times to suit my own circumstances as a single mother of two sons.

“I now work between 9am and 3pm, Mondays to Thursdays, which means I can get my boys off to school and be there for them when they come home. My job is really hard work but I enjoy it and the camaraderie.”

To further your career please contact Pauline Last
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