Job Title: Kitchen Gardener Mount St John Estates.

Reports to:

Salery:

Background:

Job Purpose:

Garden Manager.

IRO £25,000 Depending on experience.

The role will be based at the beautiful setting of Mount St John Estate with gardens designed by Tom Stuart Smith in an original and sensitivity restored walled kitchen garden with glasshouse and polytunnel. The role may also occasionally involve some duties at Provenance Inns sites and private dwellings, or commercial properties associated with the Estate.

To plan, manage, grow and supply organic produce, manage the cut flower garden and provide flower arrangements. To maintain and develop the kitchen garden, glass house and polytunnel areas and assist with team working where required.

Role: It is essential that this person is able to integrate within the existing team, working alongside, recruiting and managing volunteers but also on their own initiative. This role requires someone who is organised, personable and has a 'can do' attitude, is able to apply their skills in a practical way but also has an overview of the costs associated with running the kitchen garden. The role will also involve invoicing produce and flower arrangements to Provenance Inns, part of Mount St John family, so computer skills are required. Informing tour groups of how the kitchen garden and cut flower garden are organised and run with the potential in the future to lead workshops in certain areas once the right person is established in the position.

**Accountabilities:**

* Planning and procurement of plants and seed needed for the Kitchen Garden, Cut Flower Garden, Polytunnel & Glasshouse with a view to cost and rotation. Planning and developing our niche supply and heritage varieties as well as finding new introductions, alongside working with the chefs of the Provenance Inns Group. Informing Chefs of produce supply in a timely manner and annually reviewing produce offerings with them in mind and annually setting the pricing structure.
* Rotation of Kitchen Garden beds, awareness and monitoring of all Pests & Disease’s and advance application of deterrents both indoor and outdoor. Adjusting shading requirements dependent on crop requirements as well as automatic and non-automatic irrigation and venting requirements in all areas.
* Possess or able to develop a working knowledge of all cultivars and varieties in relation to produce and wall fruit.
* Laying down mulches and manures to assist with weed control and soil improvement.
* Organising the application of a biological control program.
* Notifying the Garden Manager of any problems with infrastructure or services. connected to the Kitchen Garden, Polytunnel and Glass House areas.
* Growing and cropping fruit and vegetables in the kitchen garden and polytunnel, washing grading, packing deliveries and invoicing to an excellent standard.
* Carrying out any other gardening-related jobs as requested by the Garden Manager or Grounds Manager.
* Gritting as and when required with a tractor and snow plough in the winter.
* Watering and gritting duties on a weekend duty Rota, averaging out at around 1 in 7 weeks.
* Planting & weeding Kitchen Garden, Cut Flower Garden and Polytunnel beds and borders. Maintaining fine tilth and removing any unwanted debris and weeds. Edging, and mulching where needed.
* Leaf blowing in the Autumn.
* Pruning a range of wall fruit and step-overs using correct methods at the correct times of year.
* Netting Fruit where required and planting new stock on a successional basis where needed.
* Dead-heading plants and shrubs at the appropriate time of year.
* Sweeping and blowing the paths and hard standings, cleaning packing shed and potting shed.
* Always working safely and effectively, having regard for the Estates Health and Safety policies.

These duties and responsibilities are intended as a guide. They are not exhaustive: there is an expectation to undertake any reasonable task or responsibility as required by the Garden Manager or Grounds Manager.

PERSON SPECIFICATION

PERSON SPECIFICATION ESSENTIAL CRITERIA

RHS Level 2 or equivalent.

Enthusiasm and passion for growing, arranging and supplying fresh produce and flowers.

An aptitude for using machinery safely, caring for yourself and the machine.

Excellent communication skills, both oral and written to collaborate with Chefs and Provenance Inns on fresh produce requirements and other properties connected to Mount St John in relation to cut flowers and flower arrangements.

GCSE level (or equivalent) in Math’s and English.

High level of discretion and confidentiality.

A very high level of attention to detail. Good organisational skills.

A personable attitude and a team player who can integrate with an established and professional team.

Good IT literacy with ability to provide concise records and some administrative support.

Ability to adapt to a complex, ever- changing working environment including adopting a flexible approach and reacting positively to changing circumstances and different weather conditions.

Ability to take responsibility as a team member and provide support and an active contribution to the team, including ensuring that team members are fully informed of matters that affect them.

Ability to recognise the responsibility to develop oneself and proactively seek assistance to meet personal development needs.

**Desirable:**

* Previous experience in growing organic vegetables to a high standard.

Proven ability of drawing up plans and harvesting timetables and building relationships with chefs and suppliers.

* Experience in running small scale workshops or information sessions.
* Horticultural qualification.

PA1 & PA6 qualification.

Conversant with Microsoft Word and Excel. Experience with managing, recruiting and utilizing volunteer help to best effect.

* A genuine willingness and enthusiasm to learn, adapt and take on new skills.

The successful candidate will be required to sign a confidentiality agreement not to disclose information relating to the business and clients both during and after employment with Mount St John Estates.

General Information: Location:

Hours of Work:

Accommodation:

Mount St John Estate, Felixkirk, Thirsk, North Yorkshire. Y07 2DT

40 hours per week, with seasonal hours, overtime available.

Available.

Please send CV and covering letter to Roger Pugh, Grounds manager:

email: roger@mountstjohn.co.uk