

Costumed Interpreter “Cook/Housekeeper”

Reports to:	Museums Manager
Based at:	16 New Street Georgian House, St Helier
Hours:	Zero Hours Contract

If your storytelling is as good as your cooking, the Trust may have the perfect role for you...

Background

The National Trust Jersey is a local self-funding charity established in 1936. It is totally independent of the States of Jersey and relies on memberships, donations and bequests for the funding of its programme of preservation and conservation works.

As a member of our ‘visitor experience’ team, your role is to make visitors to 16 New Street feel as though they are stepping back in time to the Regency period. Working in authentic costume you will bring the historic kitchen and dining room to life and engage visitors in conversation about life ‘above’ and ‘below stairs’ in this important historic property.

Overview of the Role

In your role as ‘Louisa, the Cook’ you will take responsibility for the interpretation in the kitchen and dining room, working with the rest of the team to provide seasonal displays of historic food and drink – as well as treats for visitors to taste.

As the public face of the National Trust for Jersey, you will provide a warm, friendly welcome to ensure that every visitor has an enjoyable and memorable experience.

In addition to providing interpretation for our visitors you will be expected to collaborate with the Museums Manager and 16 New Street volunteers to build on and improve the overall visitor experience.

Key Responsibilities

What your day will involve

- You will be the first point of contact for visitors to The Georgian House (after they have purchased their tickets). A friendly customer service and welcoming approach will be required at all times.
- You will deliver first class storytelling in period costume to bring The Georgian House to life. As Louisa, the Journeaux family's 'Cook/Housekeeper', you will share stories about the family, Regency cooking and life in St Helier circa 1800 - 1815.
- You will assist with morning set up and evening clearance of the historic kitchen, overseeing the displays to ensure they are kept seasonal and fresh.
- You will have the opportunity to participate in various Trust events on an ad-hoc basis, including Father Christmas at 16 New Street, the 'Gruesome Georgians', school visits and the Candlelit Tours.
- You will ensure a high standard of cleanliness is maintained at all times in accordance with health and safety regulations. You will also ensure that you comply with health and safety procedures to minimise risk to yourself, the public, volunteers and staff.
- Working with the Museums Manager you will continue to build on and improve the overall visitor experience at 16 New Street.

Other Duties

- You will be required to open and close the house in the manager's absence.
- After appropriate training, you will become a nominated 'First Aider'.
- In the event of the fire alarm going off, and after appropriate training, you will be expected to act as a Fire Marshall.
- You may occasionally need to work in the shop and undertake other living history roles as required

Knowledge, Skills, Experience

- A warm engaging personality
- Creative with a passion for cooking
- A keen interest in historic food and drink
- Evidence of delivering excellent customer service
- A well organised approach and good time management skills
- Flexibility
- Attention to detail when describing historical facts (full training will be given)
- The ability to work as part of a small team including volunteers
- A passion for the work of the Trust and its objective to conserve the natural beauty and historic buildings of Jersey for the benefit of the Island

Other information

Hours

This is a seasonal position working a minimum of two days per week from May to September: Wednesday & Thursday from 9.30am – 4.30pm.

Hourly rate £ 14.73 / hour

Deadline for applications – Friday 17th March 2023