



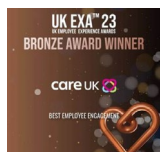
Your introduction to a career in Catering with Care UK



Public Sector Catering Awards 2023 –
Care Catering Awards Winner!



Care Home Catering Awards 2023 Finalist!



UK Employee Experience Awards -
Best Employee Engagement 2023 Winner!

About us

Established over 40 years ago, Care UK is one of the largest providers of residential care for older people, with over 15,000 employees and over 150 homes across UK and Scotland.

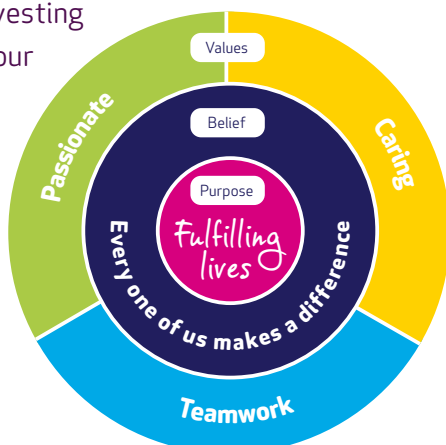
We are the most awarded care home provider for the last two years, with more outstanding rated homes than any other provider. That's why we're trusted by over 9,000 families. Our care homes provide a range of care services, from short-term respite care to residential, nursing and specialist dementia care. We are committed to providing excellent care and have the highest quality ratings of the five biggest care home providers.

We are growing, having opened 54 new homes since 2013 and expect to open a further 13 by 2025, as well as continually investing in the improvement of our older homes. Care UK is award-winning, with accolades spanning across national and regional awards. In 2023, we were named Health Investor's Residential Care Provider of the Year for the second year running, and colleagues were also recognised according to their achievements and specialisms – ranging from Best Dementia Care Manager at the National Dementia Care Awards, to Care Home Catering Team of the Year at the Care Home Catering Awards.

Our vision and values

Our vision is to be the UK's favourite care provider, helping residents lead fulfilling lives. We'll do this by being the best operator, delivering the best care and quality and investing in our people and our environments.

Watch a video on our values here: [Care UK Values](#)



Fulfilling lives is our core purpose and informs every aspect of our business. We can only deliver fulfilling lives if every one of us commits to living our values in everything we do. Even when we work in roles where we are not directly caring for others but supporting those that do.

Caring, Passionate and Teamwork are the values that underpin everything we do.

We care about our employees being happy and fulfilled in their role every day. We strive to build an industry leading talent matrix and proactively encourage promoting from within, looking continuously at succession planning and career paths.

Top interview tips

- **Top tip 1:** Research Care UK and who is interviewing you. This sheet will be helpful for you.
- **Top tip 2:** Use the STAR technique for competency-based questions to help you keep your answers concise. If you get stuck and cannot think of an example, think about what you would do if you came across that situation at work.
- **Situation** - The situation you had to deal with
- **Task** - The task you were given to do.
- **Action** - The action you took.
- **Result** - What happened as a result of your action and what you learned from the experience.

Top tip 3: Think about what questions you might want to ask. This is just as much about you finding the right company and role, as it is about us finding the right candidate.

IDDSI Framework

IDDSI stands for International Dysphagia Diet Standardisation Initiative. We are passionate about following the IDDSI framework and it is something you will be exposed to as a Chef at Care UK. You can find further information via the link and some photos of food our Chefs have created below!

<https://www.rcslt.org/members/clinical-guidance/dysphagia/the-iddsi-framework/>



Being a Chef at Care UK

At Care UK we believe that mealtimes are the most important times of the day, and this is why our chefs have complete autonomy over the menus.

Working with residents to discover their likes & dislikes they can create person centred menus working within the company's food framework and utilising fresh ingredients. Care UK kitchens are all kitted out with top level equipment to help you deliver fresh, flavoursome & well-presented food.

We also cater for numerous different specialist diets which helps our chefs develop different skills into their arsenal. You will have access to a fully kitted kitchen with modern appliances such as the **Thermomix TM6** and **Rational ICombi Pro**.

The Kitchen at Oat Hill Mews in Market Harborough



Themomix TM6 Model



[Click on the picture below to listen to Andy's career with Care UK!](#)



Sample Winter Menu and Summer Menu

Weekly menu

WEEK 1



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Breakfast	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices
	To Start. Cream of Winter Vegetable soup served with Herb Crisps Or Mozzarella and tomato salad With a basil oil dressing Mains. Cumberland sausage, Sticky onion gravy, mashed potatoes, Winter Vegetable Medley Or Herb Crusted Cod Loin, Spinach Velouté, mashed potato, Winter Vegetable Medley Or Alternative Menu Desserts. Warm Chocolate Fondant, Hot Chocolate Orange Sauce Or Strawberry Iced Parfait, Winter Berry Compote	To Start. Courgette and rosemary soup Or Sautéed Wild Mushrooms in a garlic cream sauce on toasted ciabatta Mains. Home-made Vegetable Lasagne with a dressed wild rocket and beetroot salad and garlic bread Or Hunters Chicken topped with glazed Caerphilly cheese, Noisette potatoes, roasted carrots and mint peas. Or Alternative Menu Desserts. Rhubarb crumble with vanilla ice cream Or Baked egg custard with a shortbread biscuit and candied orange	To Start. Potato and spinach soup Or Warm Breaded Brie Cheese, cranberry and Orange Compote Mains. Pan Seared Salmon, bearnaise sauce, rosemary roasted new potatoes and Buttered Asparagus Or Lamb's livers, basted with port wine gravy and caramelised onions, Dauphinoise Potatoes and Buttered Asparagus Or Alternative Menu Desserts. White Chocolate and Marmalade Bread and butter pudding with Hot vanilla custard Or Bailey's cheesecake and Butterscotch crème Anglaise	To Start. Butternut and smoked paprika squash soup Or Trio of Melon with elderflower sorbet Mains. Slow Braised Brisket of beef, Fondant potato, creamed leeks, and Caramelized red cabbage Or Lemon baked Seabass fillet, champagne sauce, sweet potato mash, creamed leeks, and broad beans Or Alternative Menu Desserts. Red wine and cinnamon poached pear with vanilla ice cream or Custard Or Rich Chocolate tart with clotted cream	To Start. Tomato and basil soup Or Mozzarella and pesto stuffed mushroom with balsamic dressed leaves Mains. Beer Battered Fillet of cod, seasoned chips, peas and homemade chunky tartare sauce Or Pork Dijonnaise with Seasoned Chips and Stem Broccoli Or Alternative Menu Desserts. Sticky toffee pudding, hot toffee sauce and rum and raisin ice-cream Or Home made cherry Bakewell tart and crème Chantilly	To Start. Cream of Chicken soup Or Spiced Corn ribs, quick pickled onions and slaw Mains. Hearty Fisherman's Pie topped with Cheddar Cheese with a green vegetable Medley Or Lamb and Winter Vegetable Hot pot with a green vegetable medley Or Alternative Menu Desserts. Warm stewed fruits with clotted cream ice cream Or Home-made Tiramisu	To Start. Winter vegetable broth spiked with fresh herbs Or Welsh rarebit on toast with red onion jam Mains. Roasted Beef, Yorkshire Pudding, pan gravy, thyme roast potatoes, Honey roasted parsnip, and savoy cabbage Or Vegetable Wellington with Vegetable gravy, Thyme roast potatoes, Honey roasted parsnip and savoy cabbage Or Alternative Menu Desserts. Vanilla baked rice Pudding, spiced plum compote Or Black Forest Gateaux	
Lunch	To Start. Leek, bacon, and potato soup Mains. Aromatic Lamb tagine, Pomegranate Cous Cous, Mint yogurt Or Alternative Menu Desserts. Spiced Peach Cobbler Served with Either Custard, cream or ice-cream	To Start. Carrot and coriander soup Mains. Hearty Welsh Lamb and root vegetable Cawl with Crusty Bread Or Alternative Menu Desserts. Home Made Spotted dick with vanilla custard	To Start. Roasted Sweet potato soup Mains. Spaghetti bolognese with parmesan shavings and garlic focaccia Or Alternative Menu Desserts. Winter Berry syllabub with home made shortbread biscuits	To Start. Broccoli and Stilton cheese soup Mains. Haddock sweetcorn and spring onion chowder, crusty bread and buttered spinach Or Alternative Menu Desserts. Orange and Cinnamon Crème Brulee	To Start. Roasted pepper soup Mains. Smoked Salmon and scrambled egg on a toasted bagel topped with fresh chives Or Alternative Menu Desserts. Lemon Drizzle Cake	To Start. Cream of Leek and potato soup Mains. Cheese and Chive Frittata, Garden salad and roast vine tomatoes Or Alternative Menu Desserts. Warm chocolate brownie, vanilla ice cream and toasted pecan nuts	To Start. Roasted squash and sage soup Mains. Eggs Benedict Desserts. Fresh Fruit and vanilla custard tart	
	Dinner	To Start. Leek, bacon, and potato soup Mains. Aromatic Lamb tagine, Pomegranate Cous Cous, Mint yogurt Or Alternative Menu Desserts. Spiced Peach Cobbler Served with Either Custard, cream or ice-cream	To Start. Carrot and coriander soup Mains. Hearty Welsh Lamb and root vegetable Cawl with Crusty Bread Or Alternative Menu Desserts. Home Made Spotted dick with vanilla custard	To Start. Roasted Sweet potato soup Mains. Spaghetti bolognese with parmesan shavings and garlic focaccia Or Alternative Menu Desserts. Winter Berry syllabub with home made shortbread biscuits	To Start. Broccoli and Stilton cheese soup Mains. Haddock sweetcorn and spring onion chowder, crusty bread and buttered spinach Or Alternative Menu Desserts. Orange and Cinnamon Crème Brulee	To Start. Roasted pepper soup Mains. Smoked Salmon and scrambled egg on a toasted bagel topped with fresh chives Or Alternative Menu Desserts. Lemon Drizzle Cake	To Start. Cream of Leek and potato soup Mains. Cheese and Chive Frittata, Garden salad and roast vine tomatoes Or Alternative Menu Desserts. Warm chocolate brownie, vanilla ice cream and toasted pecan nuts	To Start. Roasted squash and sage soup Mains. Eggs Benedict Desserts. Fresh Fruit and vanilla custard tart

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Weekly menu



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Breakfast	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices	Cooked Breakfast Selection of cereals and porridge Toast and preserves Yoghurts and fresh fruit Tea, coffee and fruit juices
	To Start. Cream of tomato soup, pesto croutons Or Compressed watermelon, feta cheese, pickled lemon Mains. Pan fried Pork Steak, Cider Cream Sauce and Braised Apples, Potato Rosti and Sweet Red Cabbage Or Breaded Cod Fillet, Sauce Verte, potato rosti and Spring Greens Or Alternative Menu Desserts. Baked Apples with Custard or Ice-cream Or Individual Lemon Meringue Pie	To Start. Pea and Mint soup Or Mini Onion Bhajis with Mango Chutney and Indian Salad Mains. Grilled Halloumi Salad with roasted vine tomatoes and Toasted Garlic Focaccia bread Or Homemade Chicken Kiev, crushed new potatoes, dressed garden Salad Or Alternative Menu Desserts. Warm Apple Tart tatin with Vanilla Cream Or Orange Posset with Candied Orange	To Start. Potato and watercress soup Or Ham Hock Terrine with Piccalilli, pickled vegetables and Sour Dough Bread Mains. Salmon "On Crouste" with Hollandaise Sauce, Parmentier potatoes and summer vegetables Or Carved rump of lamb, Port wine jus, Parmentier Potatoes and Summer Vegetables Or Alternative Menu Desserts. Summer Berry Cobbler Or White Chocolate Cheesecake with raspberry sauce	To Start. Broccoli Soup with goats' cheese Or Chicken sate skewers with spiced peanut dip Mains. Mediterranean Beef casserole, sweet potato mash, sugar snap peas and green beans Or Pan seared sea bream fillet, lemon caper sauce, sauté potatoes, sugar snap peas and green beans. Or Alternative Menu Desserts. Stewed Peaches with Ice cream and toasted almonds Or Chilled Cherry Soup with mascarpone and cherry croutons	To Start. Tomato and basil soup Or Tempura Coated Prawn salad with sweet chilli dressing Mains. Beer Battered Fillet of Haddock seasoned chips, peas and homemade chunky tartare sauce Or Chicken Korma served with "half and half", poppadum's and chutney Or Alternative Menu Desserts. Pineapple upside pudding with custard Or Lemon Trifle	To Start. Spring green cabbage and pancetta soup Or Chicken Liver pate served with toasted brioche red onion marmalade Mains. Plaice filets rolled with spinach and cloaked under a prosecco sauce, Duchesse potatoes and asparagus Or Pasta Carbonara with parmesan shavings Or Alternative Menu Desserts. Apple and blackberry Frangipane with Ice cream Or Baked Alaska with chocolate sauce	To Start. Summer Vegetable soup Or King prawn cocktail, bread and butter garnish Mains. Roasted Leg of Welsh lamb, mint and red wine gravy rosemary roast potatoes, Honey roasted carrots, and hispi cabbage Or Vegetable Nut roast with Vegetable gravy, Thyme roast potatoes, Honey roasted carrots and hispi cabbage Or Alternative Menu Desserts. Rhubarb Crumble with custard Or Raspberry Pavlova	
Lunch	To Start. Chicken Noodle and Sweetcorn soup Mains. King Prawn Salad with Marie Rose Dressing and croutons Or Alternative Menu Desserts. Strawberry Eton Mess with Raspberry and vanilla coulis	To Start. Carrot and coriander soup Mains. Honey Roast Ham, Grilled Pineapple, Fried Egg and Triple Cooked chips Or Alternative Menu Desserts. Profiteroles With Chocolate Sauce	To Start. Cauliflower Cheese soup Mains. Tuna Nicoise Salad with new potatoes Or Alternative Menu Desserts. Raspberries set in a rose wine with Vanilla mascarpone and Bischoff biscuit crumb	To Start. Carrot and orange soup Mains. Warm duck and apple salad with balsamic dressing Or Alternative Menu Desserts. White Chocolate and strawberry Crème Brulee	To Start. Parsnip and cumin soup Mains. Salmon Mousse Bruschetta with Sauté potatoes and Rocket Salad Or Alternative Menu Desserts. Summer Berry Pudding with clotted cream	To Start. Cream of Leek and potato soup Mains. Spanish Omelette, garlic crushed new potatoes, summer salad Or Alternative Menu Desserts. Citrus tart, crème Chantilly	To Start. Mulligatawny soup Mains. Cheese and ham Ploughman's with pickles, salad and crusty cob Desserts. A selection of Cakes and puddings	
	Dinner	To Start. Chicken Noodle and Sweetcorn soup Mains. King Prawn Salad with Marie Rose Dressing and croutons Or Alternative Menu Desserts. Strawberry Eton Mess with Raspberry and vanilla coulis	To Start. Carrot and coriander soup Mains. Honey Roast Ham, Grilled Pineapple, Fried Egg and Triple Cooked chips Or Alternative Menu Desserts. Profiteroles With Chocolate Sauce	To Start. Cauliflower Cheese soup Mains. Tuna Nicoise Salad with new potatoes Or Alternative Menu Desserts. Raspberries set in a rose wine with Vanilla mascarpone and Bischoff biscuit crumb	To Start. Carrot and orange soup Mains. Warm duck and apple salad with balsamic dressing Or Alternative Menu Desserts. White Chocolate and strawberry Crème Brulee	To Start. Parsnip and cumin soup Mains. Salmon Mousse Bruschetta with Sauté potatoes and Rocket Salad Or Alternative Menu Desserts. Summer Berry Pudding with clotted cream	To Start. Cream of Leek and potato soup Mains. Spanish Omelette, garlic crushed new potatoes, summer salad Or Alternative Menu Desserts. Citrus tart, crème Chantilly	To Start. Mulligatawny soup Mains. Cheese and ham Ploughman's with pickles, salad and crusty cob Desserts. A selection of Cakes and puddings

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We offer a competitive package of pay and benefits

How your benefits can add up.

 Pension scheme contributions	 DBS check paid for
 Paid holidays	 Refreshments on duty
 Long service awards	 Flu injection paid for
 Refer a friend scheme	 Charity match funding
 Christmas gift voucher	 Night pay enhancement
 Recognition awards	 Health cash plan
 Shopping discounts	 Nurse joiner/stay bonus
 Free uniform	 Holiday buy scheme
 Cycle to work scheme	 Nurse Indemnity Insurance

