



Waiting Staff Recruitment Information Pack March 2025

If you require the forms in a different format
please get in touch with recruitment@ysp.org.uk



Contents

Page 2	Welcome to Yorkshire Sculpture Park from The Director
Page 3	Introduction from the Deputy Director
Page 4	About the Team
Page 6	About this role at YSP
Page 7	What we're offering
Page 8	How to apply

Welcome to Yorkshire Sculpture Park

Thank you for your interest in Yorkshire Sculpture Park. I am Clare Lilley, Director of YSP, which began in 1977 as an exhibition of sculpture in the grounds of Bretton Hall College.

Bretton Hall College was an arts teacher training college founded in 1949 with the philosophy that if everybody's creativity was nurtured they would live more fulfilled lives, and society as a whole would be better.

The founding mission of YSP was to open up the stunning Bretton Estate for everyone to enjoy and to bring the best of international art to Yorkshire.

Over the last 45 years we have grown to manage 500 acres of historic landscape that are home to around 80 sculptures at any one time. We curate temporary exhibitions in five indoor galleries as well as an 18th-century chapel and have a thriving visiting artist programme – creative thinking and doing is the heartbeat of the organisation.

We now welcome almost half a million visitors in usual years, as well as over 35,000 people in our pioneering Learning programme. We contribute £11.5m each year and employ nearly 200 people as well having made a major contribution to the cultural life and profile of the region. Although YSP is constantly changing, a lot of staff have worked here a long time and we're devoted to this amazing landscape and art.

YSP has always strived to create opportunities to support and develop talent. We recognise that fair access to working in the arts and cultural sector is an urgent issue, with people who have experienced disadvantage and people of colour still significantly under-represented amongst employees of UK arts organisations.

We recognise that genuine change and transformation will only come about if everybody feels included and we are therefore committed to diversifying our workforce so that it reflects the cultural diversity of the UK and the range of lived experiences in our region and we would love to hear from you.

Warmly,
Clare



Clare Lilley
YSP Director

Introduction from the Deputy Director



Kevin Rodd, Deputy Director

As Deputy Director my role forms part of the Executive team alongside The Director, Clare Lilley and Associate Director for Commercial and Operations, Joe Penney. I work closely with the Heads of Departments to oversee the business functions of the organisation and business planning, which include Trading, Visitor Experience, HR, Development, Estates, IT and Finance.

I first visited YSP in the 1980s when a close family friend was installing the Access Sculpture Trail. This sparked my interest in art and especially landscape art and I would frequently return to YSP to see it's development and expansion. My career took a finance and administration route, most recently being the Chief Operating Officer for Oxford University's Gardens, Libraries and Museums but I was fortunate to join YSP in 2023. I'm passionate about YSP's mission to create meaningful and enjoyable cultural experiences in a unique environment, inspiring everyone to enjoy and engage with art, nature and creativity.

I hope that after reading this pack you feel inspired to apply to join the YSP team!

About the team



Joe Penney, Head of Trading and Visitor Engagement

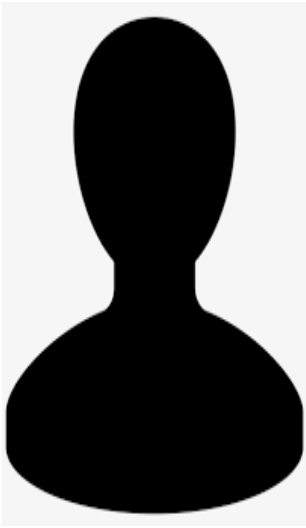
I joined YSP as Head Chef in May 2002, just before the main Visitor Centre opened to the public for the first time in June of that year. YSP has given me the opportunity to develop my career through a number of different roles I have held, through to my present role as Head of Trading and Visitor Engagement. The main aspects of my role include the overseeing, planning and development of strategies for Catering, Hospitality and Retail whilst also being responsible for our earned income streams which include managing our leased properties and income generated from our admissions and ticketing systems. My role is also responsible for all Front of House operations which includes Indoor Gallery team, Outdoor gallery team, Admissions team and our Housekeeping team. A particular interest of mine is that YSP is seen a place that encourages people who might not ordinarily engage with visual arts to visit and experience sculpture and art for themselves, without the formal feeling which can sometimes be associated with art galleries and museums. It's about making people feel comfortable in the environment we create whilst enjoying the natural beauty of the Historic Bretton landscape, and that we create an offer where visitors will want to spend their time and money on quality items, whether that is a great cup of coffee or a lovely product from one of our shops.



Matt Wagstaff, Weston Manager

I have worked at YSP since 2010 when I joined the Catering Department as a Catering Assistant. I since opened the brand new Weston Visitor Centre in 2019 originally as the Restaurant Manager, but now I oversee the whole building operation. What's great about this role is that I am part of a fast paced, ever-changing organisation, whilst being surrounded by world renowned art works and fantastic open countryside.

About the team



Richard Hartley, Head Chef

Responsible for the management and delivery of the day to day operation of the kitchen and back of house areas, whilst ensuring consistency and quality of all food produced on site.

About the role

Job Title: Waiting Staff

Reports to: Weston Manager
Deputy Front of House Manager

PURPOSE OF THE ROLE

Working as part of the Yorkshire Sculpture Park Catering Team, support the day-to-day running of the restaurant and hospitality events. Provide and ensure a high standard of efficient customer service, have excellent product knowledge and demonstrate a proactive approach to the business.

KEY RESPONSIBILITIES

Deliver a high standard of efficient customer service in the restaurant and hospitality events.

Cash handling and control, with till use.

To carry out routine cleaning and re-stocking of food/drink areas.

To provide exceptional service to customers in a fast paced environment.

To undertake front of house clearing and cleaning as required.

To have comprehensive product knowledge with particular attention to allergens and the safety of our visitors.

GENERAL RESPONSIBILITIES

Implement YSP's values, customer care, trading and curatorial policies when appropriate.

Be well presented working in line with YSP code of practice.

Be vigilant regarding the security of building and stock.

To be able to work under your own initiative to maintain standards set for the Weston.

To keep up to date with events and exhibitions at YSP and be able to disseminate this information to visitors.

To assist the public and visiting parties with information about YSP.

Undertake any other task reasonably requested by your line manager.

What we're offering

TERMS OF EMPLOYMENT

Contract:	Seasonal until Sunday 28 September 2025
Hourly Rate:	£11.44 rising to £12.21 April 2025
Hours of work:	Hours are flexible and variable but will be between 0 - 37½ hrs per week, including weekend and Bank Holiday periods and some early starts and/or late finishes
Holidays:	33 days pa, including bank/public holidays (pro-rata for part-time and variable hours)
Benefits:	Free parking Staff Tips Staff discount in the shop and catering outlets

How to apply

Please complete the following forms;

YSP Application Form (including a personal statement to show your suitability for the role)

Equal Opportunities Form

Please forward them to recruitment@ysp.org.uk