Part Time Chef Position

Job Summary:

We are seeking a Chef to join our team. The ideal candidate will have a passion for culinary arts and the ability to help the chef in delivering high-quality dishes to our members and visitors. Christmas Day & Boxing Day guaranteed off!

Hours:

A minimum of 16 hours a week over 2- or 3-days including week ends as well as holiday cover for our head chef.

Duties:

- Food preparation, ensuring high-quality dishes are served
- Manage inventory levels and control food costs
- Collaborate with the management team to plan and execute special events or promotions
- Maintain a clean and organized kitchen environment

Experience:

- Proven experience working as a Chef in a restaurant or hospitality setting
- Strong knowledge of culinary techniques and practices
- Excellent communication skills and the ability to work well under pressure

Skills:

- Cooking expertise in various cuisines
- Hospitality mindset with a focus on customer satisfaction
- Proficiency in food preparation techniques
- Restaurant industry knowledge
- Understanding of food safety regulations

Job Type: Part-time Pay: on application

Expected hours: 16 per week plus holiday cover

Benefits:

- Free parking
- Tips

Experience:

• Chef: 2 years (required)

Cooking: 3 years (preferred)

Licence/Certification:

- Vaild to work in the UK (required)
- Level 2 Food Hygiene

Work Location:

In person