
Job description FOR HEAD CHEF

HEAD CHEF, Buriton, Petersfield

Are you looking for a new & exciting career? Then come & join us at our Hotel & Restaurant in Buriton, Petersfield.

Who we are...

A privately owned family-run new Hotel & Restaurant in the South downs National Park. We are all about creating a great experience for customers to enjoy, cooked with the finest fresh local ingredients in a new state of the art kitchen.

What we are looking for:

We are looking for a Head Chef to work in our kitchen. We are ideally looking for a team member who:

- Has a passion for great food & exceptional service
- Has an eye for attention to detail and the ability to learn new skills quickly
- Experience in stock control, planning and organisation
- Is committed to the role & the business, who has a positive can-do attitude
- Has exceptional standards of operations, cleanliness, safety, service & teamwork
- Has the ability to prioritise different tasks and requests with organization skills
- Who's aim is to provide great customer satisfaction

What would you be doing:

Your role will include:

- Day to day running of the kitchen
- Managing a small team of kitchen staff
- Creating new menus
- Training of staff
- Opening and closing the kitchen
- Following and delivering high food safety standards
- Managing the prep levels, stock, wastage, receiving deliveries

Experience:

- Chef: 1 year (preferred)

What we offer:

This is a permanent, full-time role. A work-life balance is important to us all in the business, and we strive to ensure that everyone works a 5-day week on a regular basis.

If you have previous Chef experience, a strong team approach, a real passion for delivering excellent and the strong desire to work within a progressive new business – then we want to hear from you!

Job Type: Full-time

Salary: From 25,000 a year.

Job Type: Full-time

Salary: From £25,000.00 per year

Additional pay:

- Performance bonus
- Tips

Benefits:

- On-site parking

Schedule:

- 8 hour shift

Ability to commute/relocate:

- Petersfield, GU31 5SW: reliably commute or plan to relocate before starting work (preferred)

Experience:

- Cooking: 1 year (preferred)

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Job description FOR COMMIS CHEF

COMMIS CHEF, Buriton, Petersfield

Are you looking for a new & exciting career? Then come & join us at our Hotel & Restaurant in Buriton, Petersfield.

Who we are...

A privately owned family-run new Hotel & Restaurant in the South downs National Park. We are all about creating a great experience for customers to enjoy, cooked with the finest fresh local ingredients in a new state of the art kitchen.

What we are looking for:

We are looking for a Commis Chef to work in our kitchen. We are ideally looking for a team member who:

- Has a passion for great food & exceptional service
- Has an eye for attention to detail and the ability to learn new skills quickly
- Experience in stock control, planning and organisation
- Is committed to the role & the business, who has a positive can-do attitude
- Has exceptional standards of operations, cleanliness, safety, service & teamwork
- Has the ability to prioritise different tasks and requests with organization skills

- Who's aim is to provide great customer satisfaction

What would you be doing:

Your role will include:

- Day to day running of the kitchen
- Assisting in creating new menus
- Opening and closing the kitchen
- Helping to follow and deliver high food safety standards
- Assist in managing the prep levels, stock, wastage, receiving deliveries
- Prep work

Experience:

- Chef: 1 year (preferred)

What we offer:

This is a permanent, full-time role. A work-life balance is important to us all in the business, and we strive to ensure that everyone works a 5-day week on a regular basis.

If you have previous Chef experience, a strong team approach, a real passion for delivering excellent and the strong desire to work within a progressive new business – then we want to hear from you!

Job Type: Full-time

Salary: From 20,000 a year.

Additional pay:

- Performance bonus
- Tips

Benefits:

- On-site parking

Schedule:

- 8 hour shift / 5 days a week

Ability to commute/relocate:

- Petersfield, GU31 5SW: reliably commute or plan to relocate before starting work (preferred)

Experience:

- Cooking: 1 year (preferred)