

Commis/ Trainee Chef

Based near Launceston

Salary: Minimum £6.70 per hour depending on experience. 3 month probation period

Working hours: 5 days out of 7 on a rota. Approximately 40.00 hours

Reports to: Head Chef and Chef / Owner

This position is with a reputable Public House and Restaurant. This establishment serves bar menu and evening restaurant menu.

The restaurant menu is modern, using locally sourced produce. All food is prepared in the kitchen with no dishes bought in.

This is an excellent opportunity for a Commis who is looking to start their career and learn from a highly skilled Chef.

Duties:

- You will work under the supervision of the Head Chef or Chef/Owner assisting with preparation and production of both bar and restaurant menus
- You will receive training and will then take responsibility for plating starters and desserts
- The opportunity to work with a very experience head chef and the chef owner of the establishment

Ideally you will have a current Food Safety Certificate; if you do not then you will be required to gain this.

Due to the location of this establishment own transport is essential.

This position will include evenings and weekends.

Due to location you will work a majority of straight shifts on a rota basis; one week working early and lunch with evenings off, the following week working evenings.

Please call 01579 370488 / 07747 022148 or email CV to angela@asrecruiting.co.uk