



Job description for Chef/Cook

We are looking for an enthusiastic person who enjoys cooking with fresh ingredients and working within a friendly team. This job can be stressful during regular busy times and therefore the necessity to work well under pressure is essential.

Level 2 food hygiene certificate essential.

Own transport essential.

Previous kitchen experience essential.

In house training provided.

Job involves: Working independently in the kitchen as well as directing kitchen assistant at busy times.

Experienced at making main meals, soups, cakes, desserts, tray bakes and scones.

Working within a team creating and developing our home cooked menu.

Stocktaking ingredients and ordering.

2 days a week (8.30am - 4.30pm) on a two week rota: Wednesday and Thursday (week 1) then Saturday and Sunday (week 2)

Trial period of 8 shifts.

We are looking for a flexible person who is able to cover holidays for the other chefs, and happy to work at least 2 bank holidays and extra hours when needed. Wherever possible we would like to be flexible to your preferred working days too.

Two references necessary if you are offered this position.

Closing date: Sunday 25th January 2019.

Interview dates: Tuesday 29th January and Friday 1st February 2019.

If you have a query or would like to apply for this position please email your CV to Lucinda at theparlour@wheelbirks.co.uk, or alternatively please send your details to Wheelbirks Parlour, Stocksfield, Northumberland, NE43 7HY.