



Job Vacancy: Raywell Grill Chef

A new team member is required at our thriving Golf Club at Raywell.

We are looking for a chef that is hardworking, organised, creative and passionate about food and customer service, with a pleasant and friendly manner and able to fit in with the existing team.

Due to the ever increasing membership, events and society bookings, the new position is initially for the peak golfing season between April to October with a requirement to work full and part day shifts.

This post will be reviewed for the winter months.

The successful candidate will need to be able to work as a team and also work unsupervised. We would expect a clean and well-presented appearance.

You will be able to work a flexible schedule which may include evenings, weekends and bank holidays.

Essential skills and experience required:

- Food Preparation, Cooking and Presentation
- Kitchen Maintenance and Cleaning
- Following Food Safety requirements. (Current food hygiene certificate)

Desirable:

- Flexibility to work behind the bar and in front of house if required

In return you will receive:

- A competitive wage depending on experience
- Flexible working hours with rotating weekend shifts
- Uniform provided
- Possible incentive for use of facilities

Please forward your application by email with your C.V. including current salary to the Bar and Catering Manager David Beckett on caterer@hesslegolfclub.co.uk

