



Job Vacancy: Hessle Golf Club Chef

We are looking for a chef that is creative, passionate about food and customer service, with a pleasant and friendly manner to join our thriving Golf Club at Raywell, Cottingham. We have a full membership along with events, society bookings and a variety of member social activities throughout the year.

The successful candidate will need to be able to work within the current team and unsupervised at times. We expect a clean and well-presented appearance.

You will be required to work a flexible schedule which will 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)
- Organised, hardworking

In return you will receive:

- A competitive wage depending on experience and annualised contract
- 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. detailing your catering experience including current salary to the Bar & Catering Manager David Beckett on caterer@hesslegolfclub.co.uk

