



## Job Vacancy: Chef @ Hessle Golf Club

We are looking to appoint a 'Second' Chef to join 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 will work under our Head Chef and be responsible in his absence and days off. They will be required to work full and part day shifts.

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 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)

Desirable:

- Minimum Level 2 Professional Cookery & Food Safety Certificates
- Having worked in a similar environment under pressure

In return you will receive:

- A competitive wage depending on experience
- Uniform provided with flexible working hours with weekend shifts
- 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](mailto:caterer@hesslegolfclub.co.uk)

