

Job Title:

Line Chef



Job Description:

- Preparing dishes from our menu.
- Cooking dishes from our menu.
- Keeping the kitchen clean and tidy.
- Working with the rest of the kitchen team.



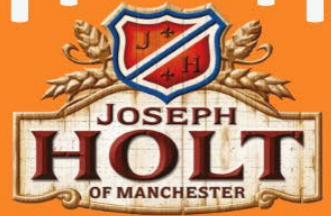
Working hours:

Work hours will include evenings and weekends



Location:

Pub or location listed on the advert



About You:

- Some experience working in a commercial kitchen as a line chef or kitchen assistant
- Passion for food.
- Following instructions carefully to make food to our standard.
- Willingness to learn.
- Working well in a team.
- Eye for detail.
- Work well under pressure.
- Level 1 Hygiene or more.
- Be able to work flexible hours including evenings and weekends.

Benefits:

- Joseph Holt Discount Card
- Regular company-wide rewards and celebrations
- Our in-house Progression Programme – you could run your very own Joseph Holt kitchen in the future.
- 50% off meals on shift
- The chance to gain a qualification through our apprentice scheme
- Employee Assistance Programme
- Paid Training
- Rewards for long service
- Annual employee survey



Experience:

- Some experience working in a commercial kitchen as a line chef or kitchen assistant
- Level 1 Hygiene or above



How to apply:

(Please list how to apply for the job with the closing date)

Send CV to cvinbox@joseph-holt.com

Or call the pub using the number on our website

Do you have a question?

Please contact us on...

CV INBOX