



Title: Second Chef
Hours: 5 days per week including weekends & Bank holidays
7am until 5pm (summer months)
7am until 3/4pm (winter months)

We are looking to recruit a talented and self motivated Chef to work with our small team in Thorpeness - Suffolk.

The Role:

The role will involve all aspects of kitchen management to include ordering, stock control, people management and development, as well as all aspects of the day to day operation of a busy and pressurised kitchen.

You must be passionate about food with a keen eye for detail and an ability to motivate and encourage your junior staff.

Experience in baking and high volume during the Summer months would be an advantage.

It is important to possess energy, passion, stamina and commitment, keeping a cool head in the pressure of service is an absolute must.

The successful candidate must be flexible in their working hours, although set days off will be given and NO EVENINGS are required. Although we are open 7 days per week we are **CLOSED on CHRISTMAS DAY & BOXING DAY.**

You must hold NVQ level 1 & 2 or equivalent and have an up to date Basic Food Hygiene Certificate and have an understanding of menu planning, writing and the implementation of stock controls and how this enables the kitchen to meet Gross Profit Percentage.

A professional and good working relationship with the Cafe Manager and front of house staff must be demonstrated and encouraged by the Second Chef and their team to ensure all personnel work to the same goal.

Salary Negotiable depending on experience

If you would like to apply for the position please email:-

Jason Orton – Head Chef @ thorpeness@thekitchenatgroup.co.uk OR

Claire Marshall – Proprietor @ thmkitchenslimited@aol.com