

2nd Chef

Salary – Negotiable, according to experience.

Job type - Full-time, permanent.

The Role

We have a job opportunity for a 2nd Chef, who is a passionate cook, with excellent organisational and time-management skills. Working as the 2nd Chef, you will join a team that serves freshly prepared food with quality being at the heart of every dish.

The key attributes required are:

- A positive member of the Kitchen Team – must have previous chef experience in a similar environment.
- Be an inspiring leader – when you are in charge you can engage, excite, and communicate clearly to your team to ensure they enjoy their work, and deliver outstanding food and service to all your customers.
- Being organised - the ability to plan activity and tasks, to ensure all the key tasks of running a great kitchen are completed in a timely manner.
- Have a passion for what you do - determined and tenacious and in doing so, showing the passion and drive high standards to keep growing the sales and profit of the club.
- Being multi-skilled and flexible – having the ability and willingness to go the extra mile, work front and back of house, and willing to do every task.

The Club is open 7 days a week and it is expected that you will work 40 hours per week, being flexible with regard to days and times. Evenings and weekends will form part of the standard working week.

To apply for the 2nd Chef position, applicants should send a letter highlighting their motivation in applying and their relevant experience, an up-to-date CV, details of their current remuneration and ability to relocate if necessary.

Applications should be sent to the General Manager, King's Lynn Golf Club, Lynn Road, Castle Rising, King's Lynn, PE31 6BD or by email to manager@kingslynngc.co.uk