

Chef – Lee-on-the-Solent Golf Club

Lee-on-the-Solent Golf Club is seeking an enthusiastic, creative and fully qualified Chef to join our Hospitality Team.

This position is based on 30-hours per week.

As a minimum, we are looking for an individual who has NVQ Level 3 in Professional Cookery, Level 3 Food Safety and Level 3 HACCP.

The successful candidate will also be required to manage the kitchen and staff in the absence of the Head Chef, be self-motivated and have a flexible attitude to working arrangements as part of the team. This may include helping behind the bar on occasions.

In addition, we are looking for someone who can demonstrate the following experience:

- Ability to communicate well and build rapport with staff, members and guests.
- Ability to assist in the creation of new menus and themed evenings.
- A willingness to learn and take on board instructions.
- Organisational skills and the ability to delegate instructions clearly.
- Attention to detail to ensure consistent, high standards.
- Commitment and loyalty.
- A hard-working and calm approach.
- The ability to work without supervision.
- Experience in banqueting would be advantageous.

A competitive salary and excellent working conditions will be offered to the successful candidate.

If you are interested in applying, please send a covering email to Michelle Bailley, Head Chef, at fandb@leegolf.co.uk and attach your CV.