



Job title: Chefs of all Grades

Job Reference: CHEF/TR 07/20

Breathing new life into Templepatrick

Soon to open its doors to the public, the latest boutique hotel offering from Galgorm Collection offers an exciting opportunity for an ambitious, experienced individuals to join our kitchen team during this launch period, with the chance to shape and drive our restaurant offering. With a reputation for culinary excellence, the 'little sister' of Galgorm Collection requires talented, proactive and dynamic chefs of all grades to champion this latest addition to the Collection. This is an exciting opportunity to progress in your career with the support of a welcoming team that believe the guest is at the centre of everything we do.

A Little About Us

Whether our guests are joining us for work or play, locals or just passing through, we provide them with a stylish space and a home from home feel. The Restaurant will be the perfect spot to get stuck into inspiring menus that boast fresh, local and most importantly delicious dishes to savour. We promise a fresh, innovative and seasonally led menu with a warm welcome, all brought together in a beautifully designed space.

If you believe you have what it takes to become an integral part of our team and can demonstrate experience in the skills below, then we look forward to hearing from you.

Why work for us? We offer:

- Great opportunity to enhance your career with a prestigious company
- Upon passing a 6-month probation, you will be invited to enjoy an overnight stay in one of our luxurious bedrooms as well as friends and family rates on accommodation
- Discounts on many services offered by Galgorm Spa & Golf Resort
- Training and development opportunities
- In house and external training
- Attractive pay scale on offer
- Gym membership
- Flexible working days
- Access to public transport

The main responsibilities for this position include:

- Preparing and cooking food
- Assisting other chefs in the preparation, cooking and presentation of food to the highest standard in a clean, tidy, safe and pleasant environment

- Working within and maintaining all associated health and safety guidelines and procedures
- Ensuring high standards are consistently met.

The successful candidate will:

- Have at least 1- 3 years previous experience working within a busy kitchen
- Have passion for food
- Be able to use your initiative and sound previous experience to ensure the smooth running of the kitchen
- Have a hard-working attitude and will be prepared for a challenge
- Enjoy working as part of a team and be able to work under pressure
- Hold basic food hygiene qualification or above
- Have a flexible approach to working shifts and weekends

We reserve the right to enhance the criteria to aid shortlisting and, in the event, that we receive large numbers of applications only those that are shortlisted will be contacted.

Please be aware that by applying for this post you are consenting to Galgorm Collection processing the information you have provided for the purposes of Recruitment and Selection for this role. Further details are available in our Job Applicants Privacy Policy available on request from our HR department.

Galgorm Collection is an equal opportunities employer

Closing date for all applications Monday 20th July 2020.

To apply, please email your CV to HR@rabbithotel.com