

GALGORM

RESORT & SPA

JOB TITLE: 3 AA Rosette River Room Chef de Partie

JOB REFERENCE: CCF 10/17

The Position:

- The preparation of fresh produce for use in the Kitchen
- The preparation and cooking of various dishes
- Working within a team to ensure high standards are consistently met
- Working within and maintaining all associated health and safety guidelines and procedures while working

The Person:

Essential criteria:

The successful applicant must:

- Have at least one year's kitchen experience
- Be an enthusiastic and positive team player, with a keen eye for detail
- Be capable of building strong working relationships
- Be able to work well while under pressure and be able to multi-task
- Be available to work shifts and weekends

Desirable criteria:

Preference may be given to:

- Applicants with a Basic Food Hygiene Qualification.

What we offer:

- Upon passing a 6-month probation, you will be invited to enjoy an overnight stay in one of our luxurious bedrooms
- Friends and family rates on accommodation
- Employees can also dine free of charge when dining with a paying guest in our wonderful restaurants - Gillies, Fratelli, Fratelli Belfast and Café Parisien
- Employees will also receive 25% discount on Spa treatments and products and 50% staff discount in our River Room when dining with a paying guest.
- Training and development opportunities
- Attractive pay scale

GALGORM RESORT & SPA ARE EQUAL OPPORTUNITY EMPLOYERS