# GALGORIT

#### Job Title: 3AA Rosette River Room Chef

#### Job Reference: RRCHEF 0219

An amazing opportunity a chef who wishes to be challenged and progress in their career! We are looking to recruit a chef to join our team within our **3AA Rosette River Room Restaurant.** Galgorm Spa & Golf Resort provide a very positive working environment, where each employee is encouraged, with our full support, to plan and tailor their development and use their initiative to best serve our clients.

## 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 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.

## Galgorm Spa & Golf Resort is an equal opportunities employer

# 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 Spa & Golf Resort 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.

# If you would like to apply for this position, please email your most up to date CV to <u>HR@galgorm.com</u>