



JOB TITLE: Sous Chef at Castle Kitchen + Bar
JOB REFERENCE: SCCK 03/19

Context: We require a talented and ambitious sous chef for our Castle Kitchen + Bar Restaurant located in the grounds of Galgorm Castle. This is an excellent opportunity for an experienced and dynamic chef to build upon their existing experience.

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 ideal candidate will:

- 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 ARE EQUAL OPPORTUNITY EMPLOYERS

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.

The closing date for applications will be **Tuesday 2nd April at 5pm.** To apply please email your CV to HR@galgorm.com.