

Full Time Chef/Cook Required

Situated in a beautiful, picturesque village in North Norfolk, our modern and busy restaurant offers fresh and local produce with a modern twist. The restaurant is different from anywhere else on offer along the Norfolk coast, which makes it a special place to work and dine. We seek a full-time Chef/Cook to join our passionate and enthusiastic team. For more information about us, please visit; www.ericfishandchips.com

Working lunch and dinner service, you will work 4.5 days per week, including Saturdays and Sundays. You will play an integral part of the restaurant operations; preparing food, frying and kitchen management. You will assist with ordering, stock control, staff supervision and training, cleaning and food and beverage service. You will follow recipes and procedures, ensuring consistency and standard are maintained.

What we are looking for:

- A hospitality professional, with at least 1 years' experience in a commercial kitchen environment
- Hard working, punctual and willingness to get your hands dirty
- Work well under pressure, organised and have good food hygiene skills.
- A team player, with an adaptable and flexible approach to work.
- A relevant culinary or hospitality qualification would be highly beneficial.

Along with a fun and dynamic team, we offer a competitive salary, meals on duty, uniform and career progression opportunities. With exciting times planned for the future, you will work for a modern, progressive company, where you will be treated as an individual.

For further information, please call Jamie on 01485 210221 or apply with CV and covering letter to jamie@titchwellmanor.com