



BIG BLUE

HOTEL

FOUNDED 2003

Chefs

- Preparing ingredients, cooking meals and plating dishes as required throughout your shift according to customer requirements.
- Ensuring the smooth running of your area of work to the highest standard of hygiene & cleanliness to ensure safe food preparation.
- Providing a safe and secure environment, adhering to the company Health & Safety and Food Safety policies using Saeker Food Management.
- Assisting the Head Chef in keeping the kitchen, stores running smoothly during service.

Hours of work vary between 7:00am and 11:00pm, up to 5 days out of 7.

To be considered for this position, you will be required to pass a drug test and have a UK passport/EU settlement number/UK work visa or a full UK birth certificate.

**Please send your CV to
paul.horridge@bigbluehotel.com**