

CHEF

We are looking for a chef/kitchen ninja who is ready to kick some kitchen butt - cooking, preparing & producing top-notch Kiwi style food within our down to earth kitchen team. You must be experienced, hard working, be able to cope under pressure, have attention to detail & have a true passion for food. Our kitchen is fast paced & demanding at times, but it is also rewarding, fun & a great place to work

THE ROLE & WHAT WE REQUIRE FROM YOU:

- Mise en Place
- Hot section service
- Cold section service
- Cooking inspiring soups & specials that fit within our style
- Keeping on top of food rotation & organisation
- Following daily & weekly cleaning schedules
- Able to maintain clean & tidy work areas while working under pressure
- Placing orders over the phone to suppliers
- Understands HACCAP & food safety standards
- An understanding, awareness & respect for dietary allergies

THIS ROLE REQUIRES A PERSON THAT IS:

- Well organised, reliable & has a positive attitude
- Must be open to learning & improving skills
- Approachable & able to remain calm under pressure
- Attentive & proactive
- The ability to communicate professionally with front of house



HOW TO APPLY

We hire people, not just on what is written on your CV.

We want to meet you & we offer a days trial shift for all successful applicants as we feel it's essential to meet & work with you...

Please email us at

mail@mountaincafe-aviemore.co.uk

attached your CV & lets get you in to meet us. **We will require references.**

WHAT WE WILL DO FOR YOU:

- **Meals** included on shift
- **Uniforms** provided & laundered
- We will put you through **Level 2 food safety** training if you don't have a current hygiene certificate
- **Allergy awareness** training will be given in house
- **28 days Holidays**- None given in July or August - sorry it's our busiest months
- **Tips & wages** paid fortnightly
- **Happy** work environment
- Banter, banter & **banter**
- Limitless kick **ass coffee**
- **Good shifts & hours of work** -The café is open 8.30am until 5.30pm daily
- 2 days off & straight shifts (**no split shifts ever**)
- Occasional evening functions
- **£9 - £9.50 per hour starting rate depending on experience**

WE GIVE A FULL INDUCTION TO ALL NEW CHEFS:

This starts with getting to grips with our prep section, then onto the cold section of service & then onto the hot section. We find this is a great way for you to see the way we do things without dumping you in it. We always give our chefs the freedom to create their own dishes, soups & specials. We just ask that they fit within our café style food



mountain cafe
aviemore