



BREAKFAST CHEF

DALZIEL PARK HOTEL, MLI
£7.50 - £8 per hour | 25-30 hours a week

WHAT ARE YOU ALL ABOUT?

You are an experienced chef who wants to develop your kitchen skills by working within a well established team. Doing your job to the best of your ability is what you are all about and as a breakfast chef at Dalziel Park you will proudly set up your customers for the best meal of the day.

INTERESTED? SO WHAT ARE WE ALL ABOUT?

Quite simply, the best food in Lanarkshire. Joining an amazingly talented team of chefs, you will be an amazing addition to the team. As a member of our kitchen team we will reward you, invest in your training and help you find great job satisfaction with a work-life balance.

AS THE IDEAL BREAKFAST CHEF YOU MUST HAVE...

A flexible attitude and keen desire to learn.

Previous similar experience working in a busy kitchen using freshly sourced produce.

Great time keeping and reliability.

Excellent attention to detail.

Ability to follow instructions and carry out tasks accurately.

Food safety training along with relevant culinary qualifications.

WHAT YOUR ROLE WILL INVOLVE...

Working within the team to deliver excellent product quality.

Cooking breakfast for approx. 50 covers midweek and 100 covers at the weekend - all breakfasts are cooked to order and plated

Ensuring the highest standards of food preparation and presentation.

Closely follow the menu specifications to ensure consistency of dishes

Actively assist in the maintenance and organization, implementation and execution of the food safety and H & S policies

Ensuring the cleanliness of your kitchen and ancillary areas.

Ensuring excellent Environmental Health and Food Hygiene standards are maintained.

ENJOY OUR COMPREHENSIVE BENEFITS PACKAGE

Company Pension plan | 28 days paid holidays | Golf Membership | Child care vouchers
Opportunities for promotion & transfer across the Group | Discounted rates on F&B, rooms and facilities
20% discount for friends and family across the Group | 10 year club – rewarding long service

WE WOULD LOVE TO HEAR FROM YOU!

Contact us. Please send your CV to people@lisini.co.uk