



The Hatch Public House,
44, Hatchlands Road,
Redhill, Surrey.
RH1 6AT.

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THE HATCH – TRAINEE/COMMIS CHEF, £hourly rate + tips + benefits – JOB DESCRIPTION

We are looking for a newly qualified chef (or you'll be currently undergoing your professional training) to join the team at The Hatch, Redhill. This position offers an excellent opportunity for someone looking to take the first steps in their career after training.

As well as having high standards and demonstrating good attention to detail, you will help to set the bar high in terms of deliciously cooked dishes, effective kitchen controls, and excellent standards of health and hygiene.

The menu offers a range of dishes which are British-inspired and unpretentious. This does not mean that they are unadventurous, though.

As trainee/commis chef, you will work hours that fit in with your time (part-to-full time expected). Please note you will need to work weekends and evenings and you should consider how you will get to and from the pub (there is no car park at the pub, although there is plenty of on-street parking close-by). If you are still at college, shifts will be arranged to fit in with your college time.

We offer a good rate of pay plus tips, staff discount, a friendly working environment, and training and development opportunities.

If this sounds like your thing, please send in a completed application form (by email), your CV, and a covering letter telling us about you, why you think you are suited for the role, and what makes you passionate as a chef.