**Chef Job description**

The White House is a family-run Restaurant, Hotel and SPA, located in Rhuallt, North Wales. We pride ourselves on our homemade dishes, customer service standards and our modern clean ambience.

Our busy restaurant and SPA are looking for a Chef who is passionate about cooking and food. The role is made up of many varying responsibilities including; Preparing, cooking and presenting high quality dishes within the specialty section. Assisting the Head Chef and Sous Chef.

Responsibilities

* Preparing, cooking, and presenting high quality dishes within the specialty section.
* Preparing meat and fish.
* Assisting with the management of health and safety.
* Assisting with the management of food hygiene practices.
* Monitoring portion and waste control.

Understandable level of English spoken and written.

Overseeing the maintenance of kitchen and food safety standards.

Join a team that has 2 days off a week and 8 hour shifts, we believe in treating our team fairly.

Uniform will be provided. Shifts and hours will be given on a weekly basis. Shifts are any 5 days out of 7 to include evenings and weekends