

Commis Chef

Job type: Full time

Who are we?

We are The Potters Heron. A beautiful chocolate box thatched 53 bedroom hotel on the edge of the new forest. Our guests range from business travellers to families off to Peppa Pig world and everything in between. Big things are happening here at the moment. Our restaurant is undergoing a total refurbishment and we are delighted to announce that we will be working with renowned chef Rob Clayton to bring a whole new dimension to our food.

What's on offer?

A competitive hourly rate

Annual company bonus scheme

Enrolment into our Pebble development programme where the sky's the limit in terms of progression

Annual party for the whole team

Discounted food while on duty

Friends & Family discount scheme across both hotels

Who are you?

You are a team player:

You are clean, tidy, on time and raring to go.

You are organised:

There's a lot going on, deliveries, prep lists, the printer just keeps printing tickets and the customers are hungry. You are the calm smiley one in the middle of it all.

You are Committed & Curious:

For you it's all about getting it right for the customer and your team, you pay attention when you are learning something new and ask questions when you are not sure. You are committed to your own professional development and want to go far (we can help with that).

Food is your thing and you love it!

What's Essential?

You will have some experience of a professional kitchen at KP or Kitchen assistant level

We are lucky enough to be in a beautiful area, but unfortunately that means you most likely need your own transport

Being a chef is hard work and we operate seven days a week from early morning until quite late at night, so flexibility is key.