

We currently have a full-time position for an enthusiastic, hardworking Commis Chef/Chef de Partie wishing to progress  
Fresh food kitchen environment.  
Experience at a similar level preferred but not essential as full training given.  
Input and ideas into all menus is actively encouraged.

LIVE-IN position available.

Salary £17,500 - £18,7500 depending on experience, approx. 40 hours, 5 days a week plus great tips

Busy, family run pub/restaurant in a rural location near Northwich with food service all day 12noon -9.30pm.

Our success is built on Excellent food and good old fashioned service.

### **Responsibilities and Duties**

The role will include-

Fresh food production, based initially on the larder section, but with work alongside the Head Chef on the 'pass' at times.

It's a great opportunity to develop your existing skills.

Job Type: Full-time

Salary: £17,500 - £18,750.00 /year