

Job Summary:

We are seeking dedicated and motivated Kitchen Staff to join our team at The Foresters. As a member of our kitchen team, you will play a crucial role in ensuring our kitchen's smooth and efficient operation while maintaining the highest standards of food quality and safety.

Responsibilities could include:

1. **Food Preparation:** Prepare and cook a variety of dishes following established recipes and portion control guidelines.
2. **Food Safety:** Adhere to all food safety and sanitation standards, including proper food handling and storage.
3. **Kitchen Maintenance:** Maintain cleanliness and organization in the kitchen area, including equipment and utensils.
4. **Team Collaboration:** Work collaboratively with other kitchen staff to ensure efficient food preparation and service.
5. **Adaptability:** Be prepared to take on various tasks as needed, including assisting with food orders and deliveries.
6. **Timeliness:** Consistently arrive on time for scheduled shifts and adhere to break schedules.

Requirements:

- Previous experience in a kitchen or food service environment is a plus but not required.
- Ability to work in a fast-paced environment while maintaining attention to detail.
- Strong communication and teamwork skills.
- Flexibility in work hours, including evenings and weekends.

Benefits:

- Competitive hourly wage.
- Added TRONC to each payslip.
- Fortnightly Pay.
- Employee meal discounts.
- Training and development opportunities.

How to Apply:

Interested candidates are invited to submit their resume and a brief cover letter to info@foresters-dining.co.uk. Please include any relevant experience and why you are interested in joining our kitchen team. We look forward to welcoming new members to our kitchen at The Foresters.

