

Line Chef - Afan Lodge

Afan Lodge is a well-established and highly regarded hotel located in the picturesque Afan Valley. Its hotel is popular with cyclists and walkers looking to explore the beautiful area. They are a small community run hotel offering breakfast, lunch, afternoon snacks and dinner, and are looking for an **enthusiastic fully qualified chef** to join their team.

As part of their team, you need to be fully engaged in all aspects of the kitchen and its daily routines. There is also opportunity for personal development.

Salary: Depending on experience, starting at £11.50 per hour.

Hours: 30-45 hours per week.

Responsibilities

- Assisting the Head Chef in menu development and dish creation.
- Ensure all food is served to the required Company standard.
- Strive and anticipate customer needs where possible, and to react to these to enhance customer satisfaction.
- Monitoring inventory levels and assisting in ordering supplies as needed.
- Upholding strict adherence to hygiene, safety, and sanitation standards with the team.
- Ability to step in to lead the kitchen in the absence of the Head Chef (after further training if necessary).

Skills

- Proven experience as a Line Chef or similar role in hospitality/catering.
- Culinary knowledge and a creative approach to food preparation.
- Ability to work individually and as part of a team as required.
- Excellent communication and interpersonal abilities.
- An understanding of food cost control and kitchen operations management.
- Fully flexible.