

JOB TITLE: Chef



About the job:

The successful candidate will demonstrate a strong ability to work as part of a team. The candidate will be reliable, have good communication skills, be able to follow instructions and use own initiative.

We're committed to the development of our team and offer a range of formal training courses to our staff.

Applicants must be able to demonstrate the following key skills:

- Has the ability to produce excellent, high quality food whilst working in a high volume kitchen
- Excellent attention to detail
- To keep all kitchen/food production/food storage areas clean
- Follow safe catering practices and record all relevant information
- Is up to date with current industry trends

What we offer:

- The opportunity to meet new and interesting people
- Opportunity to develop your skills with in-house and external training courses
- Salary paid weekly
- 28 days paid holidays per year

Perks:

- Discounted Meals, Coffee & Tea
- Employee discount in our Off-sales & our Restaurant

Rota Schedule:

- We are open seven days a week. You would normally work up to 45 hours over 5 shifts.
- We endeavour to be flexible and accommodating to meet the needs of the employee & the business.
- You are expected to work days, evenings and weekends including holiday periods like Christmas, NYE, St. Patricks Day, May Day weekend (Closed Christmas Day)

An excellent remuneration package with additional benefits awaits the successful candidate.

Job Type: Full-time, Permanent

Schedule: Holidays, Weekend availability

Work Location: In person

About the Company: Please visit www.errigle.com/about

TJ McGurran Ltd is an equal opportunity employer

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All queries can be directed to by:

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