



Kitchen Shift Supervisor Position

Chorley's Restaurant have an exciting opportunity of Kitchen Supervisor available as we seek to grow and expand our team at our extremely popular restaurant.

20hr contract with extra hours available hours available immediately.

Rate of pay TBC dependant on experience

Duties:

- Making desserts
- Food Prep
- Grill Work
- Fryer work
- Maintaining high levels of health and hygiene
- Robust stock checks and ordering of supplies
- Opening and closing of the building (Key Holder)
- Delegate responsibilities to kitchen assistants and kitchen porters appropriately and professionally
- The successful candidate must be able to demonstrate excellent team work as well as be able to offer good leadership qualities.

A minimum of 3-years Chef experience is mandatory.

References will be required and followed up on.

The successful candidate will be required to work days, nights and split shifts on weekdays & weekends. This will be on a revolving Week A / Week B rota. A draft of the rota will be available at the interview stage.

Should you feel that you are the right candidate and would like to register your interest and be considered for an interview please [download](#) an application form and email the completed document to info@chorleysoriginal.com

In addition to your hourly rate the successful applicant(s) will receive:

- Free meal if working a split shift
- Equal share of tips
- 50% staff discount on all food
- 15% discount off food bill for your friends and family
- Opportunity to work as part of a fun, close-knit family in one of Cornwall's TOP restaurants
- Opportunity to develop your career in an exciting and rewarding industry



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