

We are looking for a capable individual to join our small team, in a busy tourist destination style pub on the Otago Peninsula.

Individual would be working closely with existing chef/owner and must be open to direction and able to work well with others in close quarters. Our kitchen team is very small and its incredibly important that the individual is able to fit in with the existing team members. This environment means the individual will be performing a range of tasks with opportunities that might only be available to senior members in bigger kitchens- you'll never be bored!

We are looking for someone that is willing to contribute creatively and has a positive attitude- the right individual will have the opportunity to contribute directly to menu decisions. Cleanliness and organisation are essential skills, the individual will also need to do their part to fulfil record keeping requirements of our Food Control Plan.

Shifts are during lunch and dinner times, with weekends and public holidays being our most demanding times.

We are running an a la carte menu, as well as a busy traditional takeaway menu- during summer we become incredibly busy and the applicant would need to be able to deal with a high stress, fast paced environment.

Experience obviously a bonus, however attitude and ability are much more important to us.

Hourly rate \$20+ depending on applicant.

Immediate start available