



OLD STAMP HOUSE

CURRENTLY RECRUITING:

COMMIS CHEF, OLD STAMP HOUSE - £22k basic plus generous tips
CHEF DE PARTIE, OLD STAMP HOUSE - £24-26k basic plus generous tips
SOUS CHEF, OLD STAMP HOUSE - £28-30k basic plus generous tips

We can offer:

- 4 day working week (Wed – Sat)
 - Permanent, full-time salaried roles with job security over the winter months
 - Holidays in school holiday periods, including closure over Christmas.
 - Support in your career development, training, and opportunities for progression in our growing team
 - A friendly small-team environment with rewards for those who show initiative and dependability.
 - Those applying for Sous Chef or Chef de Partie should have an appropriate length of service and experience in kitchens prior which is evidenced through your CV.
 - Training on the job will be given.
 - Most importantly you should be a team player, be driven and hard-working, organised and tidy, have an eye for detail and be able to use your initiative and work well with others.
- Please note: We have no live in accommodation available.

TO APPLY – Email your CV and a covering letter to
oldstamphouse@outlook.com

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