



Vacancy for Full Time Commis Chef

With beautiful views overlooking the North Norfolk coast, we are seeking a Commis Chef to join our kitchen team. Boasting two 3AA Rosette restaurants, we offer both fine dining in our a la carte restaurant and relaxed dining in our bar area. For more information about us, visit; www.titchwellmanor.com

This is a fantastic opportunity for a culinary arts graduate to learn valuable skills under our renowned Chef/Owner Eric Snaith and Head Chef Chris Mann. Chris won the EDP Chef of the Year 2016 and is very passionate about training and developing his team. We offer an exciting and modern menu to our guests and are always looking at ways to keep reinventing our dishes. Working in a team of 7 chefs, you will be responsible for cooking and food preparation on all sections of the kitchen. Working 4 days per week, you will be required to work during breakfast, lunch and dinner shifts, including weekends.

What we are looking for:

- Ideally 1 years' experience in a commercial kitchen or catering college
- A team player, with an adaptable and flexible approach to work
- A passionate and hard-working individual, with a desire to progress in culinary arts.
- A relevant qualification in Culinary Arts or at least working towards Level 2 or 3
- Good working knowledge of food hygiene and health and safety regulations

Along with a fun, family environment, we offer training and development, a competitive annual salary, meals on duty and career progression opportunities.

For further information, please call Jamie on 01485 210221 or apply with CV and covering letter to jamie@titchwellmanor.com