



Kitchen Assistant The Red Lion

Want to be part of our exciting new chapter at Red Mist Leisure?

We are looking for a confident part-time Kitchen Assistant to join our team at our beautiful Red Lion pub and B&B, located on Odiham's picturesque High Street, near to Hook and Basingstoke.

You will be required to work Monday and Tuesday each week, confident in running a small bar menu on these days only.

You will be an enthusiastic Chef who shares our passion for great food. You will be a highly valued and crucial part of the kitchen team, preparing fresh ingredients and assisting the kitchen team. This role will give you a great opportunity to hone your skills and grow your repertoire in the kitchen whilst ensuring dishes are delicious every time.

Package

- Hourly wage of £9.50 per hour
- Share of gratuities circa £4,000 per annum, paid monthly
- Commis Chef Level 2 Apprenticeship available and supported by Red Mist Leisure should you wish to complete
- £500 retention bonus

Other support to you

- 3% maximum pension contribution
- 25% discount on food and drink in all Red Mist Leisure pubs
- Reduced rate if you wish to join the private healthcare scheme with Westfield Health
- Guaranteed Christmas day off
- Increased annual leave through length of service.
- Free meals on duty
- Our new induction programme and Career Path offers structured development and career progression, supporting in being ready for new opportunities within a growing business.
- Regular social events and familiarisation trips
- Regular in-house team competitions and recognition awards
- Access to Perkbox, offering staff discounts on high street brands, local gyms, cinemas and more
- Involvement in our charity days and events
- Kitchen Apprenticeships are also available and supported by Red Mist Leisure, should you wish to complete
- Refer a friend and earn up to £1,000

What we need from you

- A **passion** for great food. We want our menu and specials to express real enthusiasm and love for the fresh ingredients and food
- A **customer focussed** mindset. You will always strive to please them and exceed their expectations

- An ***honest, dedicated*** and ***hardworking*** approach
- ***Enthusiasm***. You will take real pride in achieving exceptional results
- A great ***sense of humour!*** You will enjoy your work and the interaction you have with customers and your team members
- ***Adaptability*** to be able to work at our other sites within the group as required
- ***Respect*** for your colleagues and company equipment
- To be able to maintain consistently exceptional levels of ***cleanliness***
- ***Consistency***. The ability to create great food always. Being able to set an excellent example to the rest of the kitchen team
- ***Patience***. The skills to be able to support with developing others in the kitchen team
- ***Ambition and drive*** to keep learning and to succeed
- ***High standards*** at all times, ensuring that health and safety procedures are maintained properly

How to apply

To apply for the role, please contact us at jobs@redmistleisure.co.uk