



Kitchen Assistant/Commis Chef **The Stag on the River – www.stagontherivereashing.co.uk**

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

We are looking for a live-in Kitchen assistant/ Commis Chef, to join our team at our Stag on the River pub overlooking the River Wey in picturesque Lower Eashing, Godalming.

You will be enthusiastic and share our passion for great service, food and cleanliness standards. You will both be a highly valued and crucial part of the kitchen team as you will help to ensure that the whole kitchen operation runs smoothly by keeping things consistently clean and tidy.

Package

- Hourly wage of £9.00 to £9.50 per hour for each role
- Share of gratuities circa £5,000 per annum, paid monthly
- £500 retention bonus

Our support to you

- Free meals on duty
- 25% discount on food and drink in all Red Mist Leisure pubs for up to 4 people
- Guaranteed Christmas day off
- Increased annual leave through length of service
- 3% maximum pension contribution
- Reduced rate if you wish to join the private healthcare scheme with Westfield Health
- Support, training and development to improve your competency and skills in the role
- Commitment from us towards ensuring progression opportunities for you
- Monthly & annual 'Shining Star' nominations and awards
- Regular social events and familiarisation trips
- Regular in-house team competitions
- Access to Perkbox, offering staff discounts on high street brands, local gyms, cinemas and more...
- Involvement in our charity days and events
- 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 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
- **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