



Commis Chef

Starting hourly rate £14

We are currently recruiting for an energetic Commis Chef to join our wonderful kitchen brigade.

The position is full time and permanent.

Previous experience is preferred due to the busy nature of this business.

We serve freshly prepared, hearty pub food all day, every day with our famous carvery being a big part of our operation.

As a Commis Chef, you will be preparing fresh food daily to our menu specification and inputting ideas for new dishes. You will be learning new skills and utilising them on a daily basis. You will be responsible for due diligence and upholding safety practices.

A work/life balance is important to us here, so this position has an average working week of 44 hours over 4.5 days. Straight shifts comprising the bulk of the weekly shift pattern with at least 2 consecutive days off every week.

You will receive monthly paid tips, staff discounts and a Sunday roast on the house!

To apply, please email your current CV to
suninn@buccaneer.co.uk