

We're hiring!

★ SOUS CHEF ★

We are currently recruiting for a talented Sous Chef at this amazing site. We are interested in someone who wants to have a part to play in a swiftly evolving and exciting business.

Who are we looking for?

- An experienced and well trained catering professional, who understands that a kitchen with flawless food hygiene standards and organisational systems will produce better food, better chefs and better profits
- At least two years' experience in a similar fast paced environment
- A knowledgeable Chef who takes pride in producing great quality food and will work with our Kitchen Manager to ensure consistently high standards by adhering to the company specifications and procedures

Benefits

- Competitive salary and bonus incentives
- Fantastic opportunity for advancement and progression for the right candidate
- Free tickets to films
- 28 days' holiday
- Great staff discounts
- A fun, interesting place to work!

★ POT WASH ★

At The Regal our picture perfect dishes need you to make them special. Your main responsibilities are to ensure each piece of dishware is shining and ready for our guests. You are accountable for operating a really effective pot wash, making sure all the used kitchen equipment is turned around quickly and to a really high standard to ensure our chefs can send our delicious dishes out in a timely fashion!

You will naturally be:

- Friendly, polite, outgoing and able to let your personality shine
- Approachable and able to remain calm under pressure
- A team player
- Organised and able to multi-task

Benefits:

- Competitive pay
- Free tickets to films
- Great staff discounts
- A fun, interesting place to work!

To apply please send your CV to victoria@theregal.ac