



Junior Sous, Sous and Commis Chefs

We are looking for a wide range of cooking talent to work with our Head Chef to elevate our food to a new level. So, if you're looking for a new career in food, or a new and exciting project in your culinary career, we'd love to hear from you.

The Ferry Boat Inn, North Fambridge, Essex Full-time permanent contract or hourly rates

Our kitchen team are all hands-on, imaginative, and passionate, working in the fast-paced environment of a Pub kitchen.

Our kitchen prides itself on seasonal, local produce, reflecting what the sea has to offer and what's best from our farmer's fields. Our entire team contribute to our stunning menus from our weekly menu, to daily specials, Sunday roasts, special events and themed nights.

We are looking for most of the following key characteristics but we are happy to work together on any bits missing:

- Any cooking experience or qualification
- Good food hygiene understanding
- An appreciation and understanding of fresh food and quality ingredients
- Passion and ideas to produce exciting and interesting food dishes

In return, we offer you not only the chance to be in at the start of something very special but also a:

- A competitive salary to reflect your skills
- A full and equal share in all gratuities
- The opportunity to source and work with fresh local ingredients
- Genuine work/life balance
- Excellent discount and employee benefit scheme
- Pension scheme

Salary: depending on experience and your working availability.

Accommodation for staff may be available. Please advise us if this is required.

To apply, please email your CV and cover letter to Hannah Wales at info@ferryboatinn Essex.com or just drop an email for an informal discussion.

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