



Position: Chef

The Treasury is seeking a talented and creative Chef to join our kitchen team. The ideal candidate will have a passion for local cuisine and a dedication to delivering exceptional dishes. This is real opportunity for the right candidate to make their own mark on a flagship location in Whitby.

Responsibilities:

- Prepare and cook Italian dishes according to our recipes.
- Maintain high standards of food quality and presentation.
- Collaborate with the kitchen team to develop new menu items.
- Monitor kitchen supplies and manage inventory.
- Adhere to food safety and hygiene standards.
- Train and mentor junior kitchen staff.

Requirements:

- Proven experience as a Chef, preferably in quality local seafood.
- Culinary degree or relevant certification is a plus.
- Knowledge of Asian cooking techniques and ingredients.
- Strong teamwork and communication skills.
- Ability to work in a fast-paced kitchen environment.

Benefits:

- Excellent rates of pay above national living wage, plus tips. Bonuses available.
- Flexible hours and year-round work, with contracted positions available.
- Opportunities for professional growth and training.
- A vibrant and friendly working environment.
- Free meals on shift.

Apply now:

If you are passionate about quality local seafood and Asian cuisine, and thrive in a dynamic restaurant environment, we invite you to join our family and contribute to delivering exceptional dining experiences for our lovely customers.

