

# KITCHEN CHEF

## YOUR TASKS:

- Breakfast and dinner preparation for 25-45 guests + team members
  - Menu planning
  - Grocery shopping in compliance with the budget
- Compliance with the specified accident prevention regulations and hygiene guidelines
  - Serving and storing the food

## WE EXPECT:

- Experience in gastronomy/tourism
- Preparation of healthy meals (with lots of vegetarian and vegan options)
  - Enjoyment in cooking and looking after the guests
- Commitment, ability to work in a team and an independent way of working
  - Willingness to work longer hours during the high season
  - High resilience
- Sense of responsibility, reliability, and good time management
  - 6 days a week, 1 day off

## WE'RE OFFERING:

- Free meals and accommodation
- Fair wage and Spanish social security
  - Free surf classes and material
- The opportunity to contribute and implement your own ideas
  - Varied work and relaxed atmosphere
  - Period: May to October

If interested, send us an e-mail to [office@liquid-surf.com](mailto:office@liquid-surf.com) explaining why you would like to become a part of our team. Please include your CV with a photo and the job title you're applying for.