

JOB POSITION	COCINERO	PLACE	LANZAROTE
DEPARTMENT	Bars and Restaurants	SALARY	Base salary according to the collective agreement
START DATE	VARIABLE	CONTRACT	Permanent or temporary substitution – 40 hours/week
REPORTS TO	Head Chef(s)	CONTACT	careers@clublasanta.com

JOB DESCRIPTION

Are you passionate about cooking and want to be part of a professional culinary environment? We're looking for responsible and committed cooks to join the team at our restaurants in Club La Santa. You will play a key role in the kitchen team, responsible for preparing and executing dishes in line with our established standards of quality, presentation, and food safety. You'll work closely with chefs and kitchen assistants to ensure smooth service in a dynamic, guest-focused setting.

RESPONSIBILITIES – DAILY TASKS AND ACTIVITIES

Dish production and preparation:

- Prepare, cook, and present dishes according to recipes and technical sheets
- Oversee and execute necessary mise en place for service
- Prepare garnishes, sauces, stocks, main items, and plating
- Manage cooking times and production flow during service

Team supervision and coordination:

- Coordinate tasks with assigned kitchen assistants
- Ensure support staff carry out their tasks properly
- Report incidents and needs to the section chef or kitchen manager

Quality control and food safety:

- Ensure dishes are served at the correct quality, presentation, and temperature
- Comply with hygiene and HACCP regulations
- Correctly label, store, and preserve food (FIFO, temperatures, expiry dates)
- Report any spoiled products or food safety incidents

Cleaning and workstation maintenance:

- Keep your station clean and organized
- Ensure proper cleaning of utensils, machines, and surfaces after use
- Participate in general kitchen cleaning according to scheduled plans

CANDIDATE PROFILE

Education and experience:

- Previous experience as a cook in a restaurant, hotel, or large-scale kitchen
- Culinary training (formal qualifications are a plus)
- Experience applying HACCP and food safety standards

Soft skills:

- Teamwork and ability to work under pressure
 - Strong organization and attention to detail
 - Initiative, responsibility, and a proactive attitude
 - Basic English for hospitality settings (a plus)
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What do we offer you as a cook at Club La Santa?

You'll be part of a professional culinary team with opportunities for development. We offer:

- Rotating shifts from Monday to Sunday, 8-hour shifts between 07:30 and 23:00
- Job stability and salary in line with the collective agreement
- Free access to Club La Santa's sports facilities
- Ongoing training and potential for professional growth within the kitchen team
- A collaborative environment with structured workflows and high standards
- The chance to work with fresh products and a constantly evolving gastronomic offering

If you're interested in applying for this position, please send your CV and a cover letter to careers@clublasanta.com.

We look forward to hearing from you!