

<b>JOB TITLE</b>	COOK ASSISTANT	<b>LOCATION</b>	LANZAROTE
<b>DEPARTMENT</b>	FOOD AND BEVERAGES	<b>SALARY</b>	ACCORDING TO AGREEMENT
<b>START DATE</b>	VARIABLE	<b>CONTRACT TYPE</b>	PERMANENT OR SUSBTITUTION
<b>REPORTS</b>	CHEFS	<b>CONTACT</b>	<a href="mailto:careers@clublasanta.com">careers@clublasanta.com</a>

## JOB DESCRIPTION

Do you like working in the kitchen? Join a dynamic team. We are looking for responsible individuals to join our team as assistant cooks in our Club La Santa restaurants. In this position, you will play a crucial role in ensuring the smooth running of our production processes by providing ongoing support to our cooks and chefs. You will perform ancillary tasks ensuring the application of good hygiene practices by all teams involved in the production process and maintaining product quality in accordance with indications/data sheets and meeting batch requirements.

## KEY RESPONSIBILITIES – CORE WORK ACTIVITIES

### Food preparation (mise en place):

- Wash, peel and cut fruits, vegetables or other ingredients.
- Preparing garnishes and basic elements according to the cook's instructions.

### Support in the preparation of dishes:

- Assisting in the preparation of simple recipes.
- Assemble cold dishes, salads or basic desserts.
- Replenish ingredients or elements during service.

### Cleanliness and organisation:

- Keeping the work area clean and tidy.
- Cleaning utensils, tools and kitchen surfaces.
- Assisting in the cleaning of chambers, ovens, fryers, etc.

### Receiving and storing products:

- Assist in receiving orders for raw materials.
- Storing food correctly following hygiene rules (FIFO, temperatures, labelling).

### HACCP control (Hazard Analysis and Critical Control Points):

- Verify and record temperatures of chambers and products according to protocol.
- Correctly label products with opening and expiry dates.
- Monitor and report any incident related to products in poor condition, cross-contamination or conservation failures.
- Follow instructions on waste management, allergen control and cleaning of critical areas.

### Complying with hygiene and food safety regulations:

- Correct use of uniforms and protective equipment.
- Frequent hand washing and disinfection of utensils.
- Follow the protocols established by the company and health authorities.

## CANDIDATE PROFILE

- **Education & Experience**
  - Experience as a kitchen assistant is an asset.
  - Experience in HACCP management is an asset.
- **Transversal competencies**
  - English for the hotel and catering industry

## WHAT WE OFFER

You will be part of a dynamic team in a high-level gastronomic environment, where we value collaboration, training and professional development.

- **Rotating schedules** from Monday to Sunday, in 8-hour shifts between 7:30 and 23:00.
- **Salary according to collective agreement**, with stability and clear conditions from the first day.
- **Free use of Club La Santa sports facilities**, an exclusive benefit for our staff.
- **Collaborative work environment**, with a culture based on open communication, respect and continuous improvement.
- **Access to training courses** for your professional and personal development.
- Real possibility of **growth within the kitchen team**, learning from professionals with experience and quality standards.

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If you are interested in applying for this position, please submit your resume and a cover letter to [\*\*careers@clublasanta.com\*\*](mailto:careers@clublasanta.com). We look forward to hearing from you.