



Jimmy Coops is looking for a forward thinking, experienced chef who is passionate about produce, flavour and execution.

Our vision at Jimmy Coops is to provide our guests with an amazing experience offering unique burgers and eats with fun and creative flavour combinations, they will remember.

One of the things that sets us apart is our commitment to the paddock-to-plate philosophy. We source our beef and lamb directly from our farm, Lakeman Farms

The position involves diving into the heart of our kitchen, where you'll be working in food preparation and cooking, while ensuring the highest standards of food safety and handling.

This is a full-time, permanent role that promises excitement and growth opportunities.

At Jimmy Coops, we foster a friendly and supportive workplace culture where collaboration and creativity thrive.

The position is rostered hours on a permanent contract. Candidates for this position require New Zealand residency or a current work permit.

Excellent remuneration based on experience.

To apply please forward your application letter and c.v. to [manager@jimmycoops.co.nz](mailto:manager@jimmycoops.co.nz)

For any questions please contact head chef Alistair New 02108236418 or owner Elissa Cooper 021 206 9590