



HANS HERZOG

Application Form 'Chef de Partie / Sous Chef Summer Nov to end April

Gastronomie European fresh market cuisine

First & Family Name	
Nationality	
Profession / Qualification (scan and include)	
Date of birth	
Email address	
Mobile phone (WhatsApp) <i>When best to call you?</i>	Mobile phone: _____ WhatsApp: _____ Dates and times: _____
Physical address	
Valid Driver licence	
English language (delete other options)	Fluent/ very good/ good/ basic
Earliest Start date?	
Latest Finishing date?	
Are you eligible to work in NZ?	You need to qualify for a NZ working holiday visa or have a valid NZ work visa Yes/ no

List last 3 employer Name, Internet address & contact person	Your position (scan and include Original Reference)	Date from / to	Cuisine style	Restaurant rating (Guide Michelin / Gault Millau)
<i>Example: rest Arzak, www.arzak.es, E Arzak</i>	<i>Chef de partie Patisserie</i>	<i>May 07 to June 08</i>	<i>very modern Basque</i>	<i>3 star Michelin</i>

OTHER INFORMATION: (this will help us in putting together an ideal team)

How many years of cooking with European fresh market cuisine in fine dining do you have in total?

Comment:

Which station are you most experienced? Bold or circle each job. 5 being the best.

Saucier / Poissonnier: 1 2 3 4 5

Entremétier: 1 2 3 4 5

Garde-Manger: 1 2 3 4 5

Tournant: 1 2 3 4 5

Pastry Chef: 1 2 3 4 5

Why do you leave your current job?

Comment:

Are you fully trained and how many years have you worked as 'chef de partie' on your own station?

Comment:

Are you able to work independent and unsupervised in a small Gastronomic chef team?

Comment:

How would others describe your personality?

Comment:

Is there a famous chef / cuisine direction which inspires you?

Comment:

You must confirm that you are addiction-free (alcohol / drugs)

Comment:

If available would you like to rent a room at our staff house? YES/NO

Thank you!

Don't forget to scan and attach your last three original working references (no translations necessary) and CV with photograph!

I confirm that the above answers are correct and true. I understand false answers to any questions or its attachments will be grounds for not hiring or terminating the employment after you began work.

Signed

Date

New Zealand's cuisine

New Zealand's cuisine has been described as Pacific Rim, drawing inspiration from Europe, Asia and Polynesia. This blend of influences has created a mouth-watering range of flavours and food in restaurants. Dishes that are distinctly New Zealand are lamb, pork, venison, paua (abalone, salmon, crayfish, oysters, whitebait, mussel, scallops, kumara (sweet potato), kiwifruit, tamarillo and Pavlova, the national dessert. New Zealanders generally prefer relaxed eating as unaffected as possible, keeping with the laidback Kiwi style. You will prepare market-fresh, creative cuisine with high quality produce for wine friendly Bistro style dishes and sophisticated Gourmet cuisine. Appetizers, petit fours, breads and all the components for our menus are made fresh in our well-equipped modern and airy kitchen with lovely garden views and our own organic vegetable and herb garden.