



# HANS HERZOG

## Marlborough – New Zealand

### Application Form: Chef de Partie / Sous Chef (please circle for which positions you apply)

Dear candidate, filling out this form helps to make sure we will have a great season together!

Your details are required for an 'offer of employment' and subsequent work visa. Thank you, Tracy Webb, HR

First name & Surname	
Nationality	
<b>Profession/Qualification/ Degree as</b> (scan and include)	
Date of birth	
Email address	
Contact Phone Number Mobile phone/land line <i>When best to call you?</i>	Landline: Mobile phone: Dates and times:
Home address	
Dou you hold a current driving licence?	
English language	Fluent/ very good/ good/ basic
Earliest Start Date	
Latest end Date	

List last 3 employer Name, www.address, contact person	Your position (scan reference)	Date from / to	Cuisine style	Restaurant rating (Guide Michelin / Gault Millau or similar)
<i>Example: Rest Arzak, www.arzak.es, J.P. Arzak</i>	<i>Chef de partie</i>	<i>May 07 to June 08</i>	<i>modern Basque</i>	<i>3 star Michelin</i>

#### OTHER INFORMATION:

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:

**On which station are you most experienced?** Rate from 1 to 5, 5 is your best experience

Saucier / Poissonnier 1, 2, 3, 4, 5

Entremétier 1, 2, 3, 4, 5

Garde-Manger 1, 2, 3, 4, 5  
Pastry Chef 1, 2, 3, 4, 5  
Tournant 1, 2, 3, 4, 5

We are a Wine Estate and our cuisine needs to complement our wines. Do you have any knowledge of wine and food pairing and if not are you willing to learn and adjust?

*Comment:*

How would others describe your personality?

*Comment:*

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

*Comment:*

There is no room for shouting or grumpiness in our kitchen. We expect everybody to be respectful, friendly and calm also in stressful situations.

*Comment:*

In a small team everybody has to muck in if necessary, like helping our dishwasher/kitchenhand sometimes. We don't encourage hierarchy instead working together as one team.

*Comment*

You are responsible for ordering the food supply of your station and need to be well organized. Have you done this before and learned to be resourceful not to waste food?

*Describe:*

Is there anything concerning your medical history or state of health that is relevant to your application?

*List/describe:*

Are you addiction-free?

YES/NO

With a small kitchen team (not a big brigade) overtime is part of the territory. You must be willing to work longer hours than scheduled especially in the busy month of the year which can be compensated during the quieter months of the year. Are you agreeing with this?

YES/NO

There is no public transportation in rural New Zealand. You will need to buy a car to get to work (from about \$2,000, insurance about \$150 per year) which you can share with a colleague and sell to a good price when you leave. A bicycle is cheaper but it is a 20 minutes bike from the next accommodation.

YES/NO

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

Mercy!

**Please scan your last three original working references and a photograph if possible, thanks.**

***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.*