



Student Host/Cook (Pula)

Company Overview

Gap Medics is the market leader in providing educational experiences for aspiring healthcare students aged 16 - 25. Since 2010, over 10,000 future Doctors, Nurses, Midwives and Dentists have come to us to get a first-hand insight into the world of healthcare professionals in exciting locations around the world.

Students join us for typically 2 weeks – they live in our student guesthouses and spend their time working in the local hospitals we have partnerships with. A good way to describe Gap Medics is a summer camp, but students work in hospitals rather than doing other typical activities.

Everyone who works at Gap Medics is very passionate about what we do: whether it's the eye-opening experiences for our students, our outstanding customer service, the contribution we make to the hospitals and communities we work in or our amazing student guesthouses, we are all proud to be part of a world-class service that our students love.

We're privileged to have a dedicated team of hard-working, talented, fun people whose passion for Gap Medics has meant we have sky-rocketed from a small start-up to a global market leader. We're now looking for people to work for us this summer to make 2018 our best year yet.

Your role as Student Host/Cook

As Student Host/Cook you will be responsible for the day-to-day operation of our catering service in our 40-bed student house in Pula.

The catering service you will provide is:

- Breakfast for up to 40 people on Monday – Friday;
- Evening meal for up to 40 people Sunday – Thursday;
- Easy-to-prepare food is made available for people to have for lunch and over weekends.

We typically just provide one option for the meal each evening, so you do not need to prepare lots of dishes that students pick from like in a restaurant.

During busy periods, you will have 1 other member of staff who is able to assist you with preparing the food.

You must be able to cater for certain dietary requirements, most typically for vegetarians. All of the food you serve must be good quality, varied and have a strong Croatian/Istrian influence. You must keep your kitchen extremely tidy and adhere to local health and safety regulations.

The kitchen you will use is open-plan meaning that our students will often be around you whilst you are preparing food so you must have excellent customer service skills and be very friendly and welcoming to all of our students.

We are not looking for a 'behind-the-scenes' Chef who is used to working alone in a kitchen with no involvement with customers. We are looking for someone who will make our students experience of our catering service fun – students often like to get involved in cooking!



You don't need to necessarily have a lot of experience with cooking previously. If you have a keen interest in cooking, are willing to learn and have great customer service skills, then you could still be right for this role.

Working times

Weekends are our busiest time in the house so Saturday and Sunday will be full working days. You will have time off at quieter times during the week to compensate for working weekends.

You will often work a 'split shift' which means you will be required to work the breakfast service, then you will have the whole day off, then you will be required to work again in the evening to provide the evening meal service.

Your role in the team

You will work as part of a small team, and there will be times when you are expected to be involved in other things outside of catering. For example, you may be asked to be involved in housekeeping, greeting new students or organising activities for students. We want someone to join us who genuinely loves to be around students and wants to do anything possible to make sure they have a great experience with us.

Candidate profile

As a minimum requirement you will:

- Be highly energetic and practical;
- Have experience or an interest in food preparation or catering;
- Be willing to contribute to other areas of our service;
- Have a confident, happy and helpful personality and enjoy hosting international guests;
- Be happy working weekends and some evenings, with time off during weekdays to compensate.

Salary and Benefits

Starting salary for this role is HRK 6,000 – HRK 7,000 per month (gross), depending on how well we think you could perform in the role.

After you have successfully completed your probation period, you will be eligible to earn a performance related bonus. This bonus is calculated based on customer feedback, so if you are part of a team that delivers an amazing experience for our customers, then you could earn a significant bonus

If you do not currently live in Pula, the benefits package we may offer you could include accommodation.

You will also get full travel expenses incurred whilst performing the role, a comprehensive training programme delivered by Gap Medics senior management and valuable and varied experience for your resume.



Start date

You must be available to attend training week commencing 30th April and must be able to begin work from the 6th May.

Application

Application must be by email to recruitment@gapmedics.com with full C.V. and a letter explaining why you believe you are the right person for this role. All applications must be in English.