

Job Description **Sous Chef**

This is a one-off opportunity for a dedicated and committed Sous Chef to be part of a growing business. You will be responsible for supporting the Head Chef with the day to day running of the kitchen in the heart of the city centre.

You must be passionate about Customer Service, quality of food and have exceptional attention to detail. Enthusiasm, confidence, drive, and ability are all key factors within this role.

The Role: You will be responsible for supporting the Head Chef with the day to day running of the kitchen, managing stock, ordering, maintain the highest standards of food preparation, good food presentation, conforming at all times with health and hygiene regulations.

Essential

- A minimum of 2 years' experience is required for all applicants
- Experience in Italian food and pizza making is essential
- You must be able to prepare and cook Continental cuisine
- Have a flair and passion for food
- Excellent organisation and leadership skills
- Reliable and punctual
- Be flexible to accommodate the businesses needs
- Food hygiene, plus Health and Safety knowledge and certificate
- Lead by example at all times
- Be able to communicate with the team
- Friendly and engaging personality

Benefits include:

- 28 days paid holiday per year, pro rota
- Opportunity to develop and grow by attending training courses
- Shared tips
- A friendly and supportive team
- Free meal whilst working a shift
- Pension scheme
- 20% discount off food for you and 3 friends
- Incentive scheme
- Day off for your birthday

Salary: £10 per hr (with potential to increase depending on experience)

Hours: 25 hrs per week (Part Time / Permanent)

If you are interested in being part of our successful team please apply, we would love to hear from you.

Please email your application to: info@bollicini.co.uk
