

## **Dettaglio annuncio**

Ristorazione - 16/07/2015 - 31/08/2015

8215 - YFEJ-25 CHEFS FOR THE UK

YFEJ\_25 CHEFS FOR THE UK

A prestigious chain of restaurants located in the UK is looking for:

- Commis Chefs,
- Demi chef de partie,
- Chef de partie
- Skilled chef

The restaurants are located in Bristol, Guildford, Oxford, Farnham, plus new site opening.

### **Duties:**

- Able to prepare various dishes as per the seasonal menu. Full training will be given
- Ensure food items are stored and rotated correctly
- Maintain cleaning schedules and ensure the relevant records are up to date
- Report to the chef in charge and manage your section according to requirements
- Able to have good knife skills to prepare basic food preparation

### **Requirements:**

- At least 1 year experience working in a kitchen
- Passionate about food
- You must be well presented, enthusiastic and motivated
- Be punctual, honest and well organized and must be a good team player
- A2/B1 level of English

**Conditions:**

Permanent contract, 40 -45 hours for week

Salary 18000# min € 23000# max per annum

**Other information:**

- Relocation assistance: a) assistance for administration (banking account, national Insurance number etc); 2) free accommodation for the first 2/3 weeks and help to find a permanent accommodation.

- Meals included while on duty

- Uniform provided

**Professional training:**

Full induction and training of our menu in our cooking academy in Bristol ( Accommodation and meal provided free of charge while attending the academy)

**How to apply**

Send a CV and a cover letter in English to: [euresto.recruiting@cittametropolitana.torino.it](mailto:euresto.recruiting@cittametropolitana.torino.it) specifying, in the mail object, the profile for which you are applying

**Deadline:**

31-08-2015