

Ristorazione - 17/06/2016 - 30/07/2016

8766 - 20 CHEFS FOR THE UK

YFEJ-20 CHEFS FOR THE UK (Ref. BB)

(Commis Chef, Demi chef de partie, Chef de partie, Skilled chef)

The restaurants are located in London, 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:

- Cooking Diploma**
- 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**
- B1 level of English**

Requirements in particular for skilled chef:

Some experience working in a commercial kitchen.

Passionate about food and keen to learn.

Conditions:

Permanent contract, 40 - 45 hours per week. Salary 18000# min 23000# max per annum

Other information:

- Relocation assistance: a) assistance for administration (banking account, national Insurance number etc); b) 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 specifying the profile for which you are applying (Ref. BB).**