

YFEJ

26 Luglio, 2016

10 demi chef de partie and 20 commis chef de partie

New opening for Leeds, Manchester, London, Cobham, Ruslip, Alderley Edge also recruiting for restaurant in bath Bristol and Oxford.

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 some experience working in a commercial kitchen, passionate about food and keen to learn.

Conditions

Permanent contract, 40/45 hours for week, salary 18.000£ min – 23.000£ max per annum.

Other information

Relocation assistance: assistance for administration (banking account, national Insurance number ecc.) 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.

How to apply

Send a CV and a cover letter in English and cover letter specifying the profile for which you are applying (Ref. BB) to:

euresto.recruiting@cittametropolitana.torino.it

Last date for application: 10/09/2016