

Commis chef, demi chef de partie. chef de partie. skilled chef - UK

14 Novembre, 2016

Commis chef, demi chef de partie, chef de partie, skilled chef

Yfej- Chefs for The Uk

The restaurants are located in London, Bath, Oxford, Farnham, Cheltenham, Leeds, Milton Keynes, Winchester, Portsmouth, Chichester, Teddington, Weibridge, Berkhamsted, Orpington Old Redding, Cobham and Ruislip.

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.

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 prepared basic food preparation.

Conditions

Permanent contract, 40-45 hours per week, salary 18.000 £ min - 20.000£ (22.000 in London) max per annum.

Other information

Assistance for administration banking account, national Insurance number etc, 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

Recruitment in Turin. Last date for application: 31/12/2016