

—— EST. 2016 ——

Role: Kitchen Team Leader

Salary: £17,500

Hours: 45 hours a week

Our opening hours:

Summer: 8am – 9pm Winter: 8am – 5pm

What we will offer:

- Beautiful, buzzing work environment
- Strong, friendly team
- Personal development and training
- Workplace pension scheme
- Free food when working and 20% discount when not working

Who are we looking for?

A friendly team player who has strong leadership and organisational skills. You must be excited by the fast pace of this industry, and you will thrive under pressure. You will have an understanding of the unique working hours the hospitality industry requires i.e evenings, weekends, bank holidays etc.

Overview of the role:

Our kitchen is run by a team, there is no Head Chef. The Team Leader is responsible for ordering, rota writing, and leading the team through the shift.

Main Responsibilities:

- Ability to create dishes in accordance with a recipe
- Lead a small team of junior chefs
- Maintaining the highest levels of cleanliness and hygiene at all times
- Maintain food hygiene, health & safety and cleaning systems in accordance with our Food Hygiene Policy
- Stock management; ordering and taking delivery of food
- Writing the kitchen rota

The successful candidate will:

- Be friendly and confident
- Be immaculately presented
- Be a team player
- Be punctual
- Have strong leadership skills
- Have good organisational skills
- Have the ability to multi-task
- Have excellent communication skills
- Have a flexible approach to working
- Have experience working in a commercial kitchen.

This is a family run business and we require everyone in the team to be the best of the best at all times. Give us 110%, and we promise to give you the opportunity to have a fulfilling career with us. We are a new generation of restaurateurs and don't want to stop here. If you want to be part of what promises to be an exciting future then apply now!

If you have any questions, please call Bill on 07958 406962 or email bill@thecanteen.co.uk