

**Job Title:** Patisserie/Bread Chef

**Location:** 2-4 Fairfield Rd, Beckenham BR3 3LD - UK

**Average Weekly Hours:** 35

**Salary:** £25,600 per annum

**Duration:** Permanent

**Pensions:** NO DETAILS HELD

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## **Patisserie/Bread Chef**

### **Description**

Chai Naasto, a well-established restaurant serving some of the best Indian street food in Southeast London, are looking for a Patisserie / Bread Chef with proven experience of at least 4 years and creativity to join our team. Must have extensive knowledge of Indian street food dessert, patisseries and bread.

We are looking to build our new patisserie menu, keeping in with the sweet side of authentic Indian street food. Candidate must also be able to produce savoury pates, puffs and a variety of breads, buns and bases that contributes to Indian street food.

Successful candidate is motivated, have the skills to work in busy environment as well as work successfully with the head Chef and Sous Chef on the various aspects of kitchen operation, while ensuring that all dishes leaving the kitchen not only meet the required quality, taste and presentation standards, but also satisfy and indeed exceed customer expectations.

### **Applicant must:**

- Have proven experience as Patisserie/Bread Chef of at least 4 years
- Have kitchen management skills and efficient use of time and resources
- Be able to do food preparation, cooking and plating skills
- Have creative use of ingredients, recipe design and planning
- Have the ability to cover all work lines, as needed
- Have leadership and decision-making skills
- Have good communication and interpersonal skills
- Have rapid problem identification and resolution
- Have ability to work under pressure
- Have ability to work as part of a team

**Duties includes but not limited to:**

- Co-ordination with the head chef in the day-to-day running of the kitchen
- Designing new patisserie and bread menus together with the head chef
- Preparing, cooking and presenting food in accordance with restaurant standards
- Supervising the work of the kitchen team
- Ensuring dishes are prepared and presented in accordance with recipes
- Controlling and directing the food preparation process and any other relative activities
- Ordering food provisions, performing stock control and overseeing inventory management
- Ensuring that all kitchen operations are in compliance with food hygiene (HACCP) and safety regulations

Hours of work: 35 hours a week

Please forward CV/application to Mr Nimesh Solanki, Chai Naasto, 2-4 Fairfield Rd, Beckenham BR3 3LD. Email: [nim@chai-naasto.co.uk](mailto:nim@chai-naasto.co.uk)

Opening date: 1 May 2022

Closing date: 15 June 2022