

Job Title: Sous 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

Sous Chef

Description

Chai Naasto, a well-established restaurant serving some of the best Indian street food in Southeast London, are looking for a Sous chef with proven experience at least 4 years in preparing and producing authentic Indian street food to join our team and extensive food and beverage knowledge

Successful candidate is motivated, have the skills to work in busy environment. To work successfully with the executive or head chef on the various aspects of kitchen operation (including menu design, recipe creation, staff organization, stock control, personnel training and food hygiene compliance), 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 Sous 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:

- Assisting the chef with the day-to-day running of the kitchen
- Designing 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
- Deputising for the head chef where absent
- 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

Opening date: 1 May 2022

Closing date: 15 June 2022