

**Position:** Chef de Partie

**Employment type** Full time

**Location:** London, United Kingdom

**Department:** Non-Management (Experienced), Kitchen Operation

**Schedule:** Monday to Sunday

We're an Italian family business, with 10 central London restaurants. Our aim is to warmly remind people why they fell in love with Italian food & culture.

Now our family is growing. We are looking for wholehearted and welcoming people to join our teams.

**As Chef de Partie you will:**

- Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- Supervise the junior chefs or commis and KPs
- Estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- Keep compliant with all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
- Operate and maintain all department equipment and reporting of malfunctioning.
- Ensure effective communication between staff by maintaining a secure and friendly working environment.
- Being personally responsible for hygiene, safety and correct use of equipment and utensils.
- Leading by example on personal hygiene and cleanliness on and off duty.

**We offer:**

- Family culture
- Work-life balance
- Excellent tronc scheme
- 3% private pension contribution
- 30% staff discount on food and drink at all Spaghetti House, for up to 4 people
- £10 welcome voucher when you start working at Spaghetti House
- Free meals on duty
- Clear career path with training and development opportunities
- Regular in-house employee competitions and social events
- Involvement in our charity days and events
- Book your birthday OFF- guaranteed

**Key skills we're looking for:**

- Knowledgeable and experienced in kitchen operations, having held similar roles ideally cooking Italian cuisine.
- Passionate about food.
- Highly organised and self-motivated with a pro-active problem-solving approach.
- Flexible and able to deliver high standards of work.
- Committed and willing to take responsibility and grow within the role.



Dal 1955. Londra

# Spaghetti House

- Personable and able to work well with others.
- Able and comfortable working under pressure.

## **Eligibility:**

In line with the requirements of the Asylum & Immigration Act 1996, all applicants must be eligible to live and work in the UK. Documented evidence of eligibility will be required from candidates as part of the recruitment process.