

**Position:** Head Chef  
**Employment type** Full time  
**Location:** London, United Kingdom  
**Department:** Management (Experienced), Kitchen Operations  
**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 the Head Chef you will:**

- Support the Restaurant Manager with all aspects of the day to day running of the restaurant and in delivering wholehearted Italian hospitality.
- Oversee the daily operation of the kitchen, ensuring the highest standards are delivered and maintained.
- Participate in the preparation and cooking of the menu items as well as supervising to ensure speedy food delivery to the customer.
- Ensure compliance with the law and best practice concerning food hygiene, health and safety, etc.
- Support a culture of training and development within the Kitchen, identifying training needs and ensuring that the team attends training when required.
- Liaising with the senior team to ensure the effective resolution of any grievance, disciplinary and other employee relations situation.
- Assisting with the recruitment and selection process of the Kitchen team.
- Encouraging increased level of performance by assisting with the performance appraisal system and succession planning of the restaurant.
- Overseeing the welfare of all restaurant staff.

**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 are looking for:**

- Highly skilled culinary professional, experienced in leading kitchen teams to deliver the highest standards of food.
- Qualified in Food Hygiene, Health and Safety, COSHH and other related training, and willing to work towards progressing to the next step.



Dal 1955. Londra

# Spaghetti House

- Experienced in managing a kitchen operation in compliance with statutory requirements and best practice.
- IT proficient.
- 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.
- 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.