

Dal 1955. Londra

Spaghetti House

Position: Commis Chef

Employment type: Full time

Location: London, United Kingdom

Department: Non-Management (Entry level), Kitchen Operation

Spaghetti House is currently looking for a motivated and ambitious Commis Chef to join their family.

Founded in 1955, Spaghetti House has made a name for itself by consistently delivering high quality fresh and delicious Italian food across London.

Now our family is growing, and we have a need for Commis Chef with a passion for Italian cooking!

As Commis Chef you will:

- Assisting in the food preparation process.
- Following instructions and preparation for recipes based on restaurant standards.
- Dealing with deliveries and stock rotation.
- Following health and safety and food hygiene practices.
- Being personally responsible for hygiene, safety and correct use of equipment and utensils.
- Assisting other chefs when required.

We offer:

- A great company culture where everyone truly matters.
- Competitive salary and tronco.
- 30 % Staff Discounts in our restaurants.
- Meal on duty.
- Career progression and training.
- 28 days holidays.

Key skills we're looking for:

- 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.
- 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.

