

Dal 1955. Londra

Spaghetti House

Position: Head Chef

Employment type: Full time

Location: London, United Kingdom

Department: Management (Experienced), Kitchen Operations

Spaghetti House is currently looking for a driven and resourceful Head Chef to make 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 Head Chef with a passion for Italian cooking!

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:

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

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.
- 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.

