

Position: Sous Chef
Employment type Full time
Location: London, United Kingdom
Department: 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 Sous Chef you will:

- Support the Head Chef with all aspects of the day to day running of the kitchen.
- To participate in the preparation and cooking of the menu items.
- Ensuring compliance with the law and best practice concerning food hygiene, health and safety, manual handling, 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're 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.



Dal 1955. Londra

Spaghetti House

- 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.