

Are you a 'Natural' Chef?

We are looking for an inspired and motivated head chef and possibly also an assistant chef for our new and exciting organic social eatery which will be opening soon in Battersea. It will inspire and encourage healthy lifestyle through serving delicious meals, cakes and sweet treats alongside juices, smoothies and organic wines.

We are looking for someone with a passion for healthy food who can work independently in the kitchen and develop the eatery sit down and takeaway menus.

What we need from you is.....

To have at least one years previous experience in a commercial kitchen role

To be super organised, punctual and reliable

Enjoy working as a team and help evolve our brand

Be open minded with a sense of humour and friendly personality

Have experience with with ordering and dealing with suppliers

Be self motivated and comfortable working alone

Have a good understanding of current food trends served in deli bars and health cafes

Be familiar with food ordering and receiving deliveries

Be familiar with stock organisation, rotation and control

Have a passion for creating nutritional and seasonal dishes and know the nutritional values, calories, fat etc

Be able to bake healthy sweet treats, cakes etc

Ideally have an interest in health and fitness

A keen eye for making food look drool worthy tempting whilst still being healthy

Have a comprehensive understanding of health and hygiene laws and best practise. Food safety and hygiene level 2 would be beneficial

Recipe scaling and costing

Be fluent in english (both written and spoken) and be able to work in the UK

Can commit to us for a decent amount of time

In return we will give you....

A good starting salary

Possible share scheme after a certain amount of time

A friendly, fun and inspiring place to work

A chance to get into a new and exciting business at the start and make a name and reputation because of it

An opportunity to develop your skills and have creative input

If you think this is a bit of you, if you are comfortable in a commercial kitchen, have loads of passion and creative ideas to bring to our table then please send your CV to joannagascoigne@gmail.com

We look forward to hearing from you!