

We are looking for 1 full-time Chef Manager and 1 full-time Kitchen Manager to join our team and deliver consistently high-quality food according to the recipes and specifications for our vibrant restaurant Mustard which is one of the leading fine dining Indian restaurants in London Borough of Havering.

Your work will be especially important for our customers satisfaction and excellent culinary experience.

Chef Manager:

Responsibilities:

- requisitions or purchases and examines foodstuffs from suppliers to ensure quality;
- plans menus, prepares, seasons and cooks' foodstuffs or oversees their preparation and monitors the quality of finished dishes;
- supervises, organises and instructs kitchen staff and manages the whole kitchen or an area of the kitchen;
- ensures relevant hygiene and health and safety standards are maintained within the kitchen;
- plans and co-ordinates kitchen work such as fetching, clearing and cleaning of equipment and utensils.

Skill, Experience and Qualification:

- English Language skill Level B1 minimum. Skill level of RQF3 or above and/or relevant experience for the specific position

Remuneration:

Competitive salary of £10.90 per hour for 46 hours within a 6-day week amounting to an annual salary of £26,073.00 with benefits & entitlements including 28 days paid holiday (pro rata), employer's pension contribution, Chef's uniform, meals on duty and salary review, recognition and reward for outstanding performance and commitment.

Kitchen Manager:

Responsibilities:

- plans catering and supervises staff;
- decides on range and quality of meals and beverages to be provided or discusses customers' requirements for special occasions;
- purchases or directs the purchasing of supplies and arranges for preparation of accounts;
- verifies that quality of food, beverages and waiting service are as required and that kitchen and dining areas are kept clean in compliance with statutory requirements;

- checks that supplies are properly used and accounted for to prevent wastage and loss and to keep within budget limit.

Skill, Experience and Qualification:

- English Language skill Level B1 minimum. Skill level of RQF3 or above and/or relevant experience for the specific position

Remuneration:

Competitive salary of £10.30 per hour for 48 hours within a 6-day week amounting to an annual salary of £25,709.00 with benefits & entitlements including 28 days paid holiday (pro rata), employer's pension contribution, Chef's uniform, meals on duty and salary review, recognition and reward for outstanding performance and commitment.

Apply by email to info@mustardhornchurch.co.uk with cv including details of education, proof of required English qualification, RQF qualification or relevant experience equivalent to RQF level 3 or above and employment history. Unfortunately, due to the expected large volume of applications, we can only respond to successful applicants who have been shortlisted for an interview.

This vacancy is open to worldwide as well as UK candidates. We have A rated UK Sponsorship Licence and can recruit applicants who require work permits subject to the compliance of the UKVI required skills level and English requirements applicable to their particular job.

Closing date: 7 October 2021