

Job Vacancy: Chef

Salary: £30,000 – £35,000 per annum

Job Type: Full-Time, Permanent

Joining Date: Immediate

Job Description

We are looking for a skilled and passionate Chef to join our kitchen team and prepare high-quality dishes in line with traditional Indian cuisine and company standards.

Key Responsibilities

- Prepare and cook dishes according to established recipes and traditional Indian cuisine standards.
- Ensure high standards of food quality, taste, and presentation at all times.
- Maintain cleanliness and organisation of the kitchen in compliance with food hygiene and health & safety regulations.
- Monitor stock levels, assist with ordering ingredients, and minimise food waste.
- Work closely with the restaurant manager and kitchen team to ensure smooth kitchen operations.
- Ensure proper storage and handling of food ingredients following safety standards.
- Support menu planning and development where required.

Requirements

- Proven experience as a Chef (preferably in Indian cuisine).
- Knowledge of food safety, hygiene, and kitchen health & safety standards.
- Ability to work in a fast-paced environment.
- Strong teamwork and communication skills.
- Passion for delivering high-quality food and service.

Benefits

- Competitive salary (£30,000 – £35,000 per annum).
- Permanent full-time position.
- Immediate start available.