**Job Description: Chef**

At ASK Italian our mission is simple, we want people to do more than eat Italian food, we want them to eat like an Italian – to enjoy the entire experience, escaping from the day to day, connecting with friends and family and of course enjoying great Italian food.

Our values and beliefs are packed full of Italian attitude and underpin everything we do.

We are:

**Heartfelt**: We genuinely love what we do and believe in what we say.

**Respectful**: We care about how we make people feel and our impact on the world around us.

**Generous**: We’ll go that extra mile to make a difference.

**Spirited**: We’re determined, always moving forward to be the best we can be.

**As an ASK Italian Chef we will ASK you to:**

* Have a huge passion for food and the desire to deliver.
* Work within an experienced team in a fast-paced environment, with an eye for detail and a drive for excellent standards.
* Build a great working knowledge of our Italian food, understanding and delivering our menu and specs perfectly.
* Be an inspiration within your team, consistently delivering our amazing dishes, standards and culture.
* Be fully versed on health and safety procedures ensuring that the kitchen is safe, always.

**The key to our success is the ASK Factor, meaning…**

* We are **natural**, genuine, caring, warm, generous and **supportive** – with one another and with our customers.
* We’re not afraid to show our personality – we are confident, we are engaging and we love to be a little bit **cheeky**.
* We care obsessively about making everything perfect, every time – like the Italians, whatever we do, we do it with **passion**.
* We are uncompromising – through our attention to detail and our expert knowledge.
* We are always ready to take on responsibility, we are **keen to learn** and genuinely like being with people.
* We are individuals, we put our own stamp on things, but we share a belief in our values and that our culture shapes everything we do.