Position: Commis Chef

Location: IN PARMA RESTAURANT, W1T 1SH and VIA EMILIA RESTAURANT, N1 6NN

Hours: Full Time
Salary: £12/£13 per hour

Commis Chef
FOOD ROOTS offers two exciting positions have become available for a full-time (or part-time) Commis Chef based
in London. The successful candidate will work 44 hours per week and earn £12/£13 per hour.
Role Requirements
● Qualified or studying for level 2 in Professional Cookery.
● Creative and passionate about food.
● A quick learner.
● Hard working and motivated with a positive attitude.
● Understanding of basic food hygiene.
● Have excellent communication skills and the ability to work as part of a team.
● The right to work in the UK.
Role Responsibilities
● Preparation of food at the highest quality.
● Ensure that the production, preparation and presentation of food are the highest quality at all times.
● Washing up and kitchen cleaning.
● Ensure a clean and safe working environment in the kitchen is vital.
Company
Our client is a family run, business oriented environment. They currently have two establishments,
(IN PARMA in Central London and VIA EMILIA in Shoreditch)in Central London and Shoreditch. They
are soon to open a third.
Why should you apply?
● The chance to join an excellent establishment.
● To become part of a hardworking, dedicated team.
● To be a proactive member of an excellent team.
If you're the ideal candidate our client is looking for, please send your CV to inparma@food-roots.com or viaemilia@food-roots.com depending on the restaurant you want to apply to.