

Line Chef – IMMEDIATE START - career development opportunities - food on shift - discount on food - 28 days' holiday - pension

At Harry Ramsden's we concentrate on what we do best, which is ensuring that the same Harry Ramsden's recipes and tradition are delivered in the same way they would have been when Harry started the business in 1928.

We're looking for passionate Line Chefs to join us to help ensure the smooth running of the kitchen and that our customers receive quality products and excellent service every time they visit the restaurant.

Responsibilities Include:

- Working alongside fellow Line Chefs, Sous Chefs and the Head Chef to support them wherever possible while learning as you go
- Preparing, cooking and presenting dishes within your speciality
- Providing guidance and sharing your knowledge with junior chefs in the team
- Monitoring portion and waste control to maintain profit margins
- Food preparation to ensure kitchen is fully set up for service
- Ensuring the highest levels of cleanliness and health & safety are kept at all times

About you...

- A passion for all things food and a love of cooking
- Ability to work well under pressure
- Pride in achieving the highest levels of cleanliness and health & safety
- Experience of working in a fast paced professional kitchen environment as a Line Chef or Chef de Partie is a plus

What's in it for you?

- A chance to build a career in an exciting industry where no two days are ever the same
- Training and development opportunities
- We'll feed you when you're on shift (6 hours plus)
- Staff Discount when you're not working
- 28 days' holiday, inclusive of Bank Holidays
- Nest Pension after 3 months' service

If this sounds like you then we definitely want to hear from you!

**Due to the high volume in applications for each role, if you haven't heard from us within 14 days then please consider that your application may not have been successful this time.*

