

THE LAUNDRY

All Day Bistro & Wine Shop

HEAD CHEF

Job Type: Full-time

Up to £44,000.00 per year

Job description

We are looking for an exceptional **HEAD CHEF** to join our charismatic team.

The Laundry Restaurant in Brixton is open 7 days, serving breakfast dishes at our bustling bar and restaurant, to cocktails and a full a la carte menu on the terrace at sundown. Our ethos is anchored in delivering casual dining experiences, supremely. Inspired by the traditional neighborhood bistro, our new world heritage and flair brings this all-day concept to life 7 days a week.

Role

Working alongside our Executive Chef, Samantha Harvey you will be responsible for leading and co-ordinating the kitchen operations and food service delivery for The Laundry Restaurant. You'll possess an intuitive and insightful attitude to hospitality as well as a dedicated and mindful approach to the delivery of our kitchen operations as well as the commercial awareness to meet our financial requirements and budgets. Your role is not solely service based, although your ability to work and manage every section is crucial and your ability to train and positively respond to all employees is paramount to our success.

This role is a minimum 52 hours.

You will be;

- Be ambitious, hard working and charismatic
- Belief in creating culture and delivering exceptional service and food, all day everyday. Excited and passionate about seasonal trends and delivery of best culinary practises
- You'll be driven by commercial profitability and will spot new opportunities of revenue growth
- Experienced in managing and building kitchen team, processes, training, management and ensuring EXCEPTIONAL food standards and quality are delivered - every single moment of every single day
- Genuinely friendly at all times with colleagues and customers
- Ability to multi-task and work in a fast-paced environment
- Self motivated, self starter and relish being 'hands on'
- A desire to learn from, evolve with and add value to The Laundry Restaurant and its vision
- Must be reliable, passionate about giving great service, genuinely seeking a longer-term role and just be an
- Able to communicate effectively and work closely with chefs of all levels to manage and assign responsibility
- Experienced in how to lead a kitchen in a high-pressure environment and develop people effectively
- Straight up - No fuss, no-frills. You are honest, decent, and straightforward with others and with our guests
- Indie spirit – You are independent in thought and spirit, not tied to what others say you should or shouldn't do

- Affinity for problem-solving
- Strong organizational skills and attention to detail
- Authentically a good human, basically!

Responsibilities

- **Responsible for entire kitchen management**
 - Controlling and directing food preparation standards
 - Adhering to company policy and legislation
 - Shifts required on every section
 - Running pass and expediting to highest standard
 - Management of Kitchen Porters and cleaning requirements
- **Responsible of food delivery to meet specs**
 - Full and thorough understanding of each section, prep and service
- **Ensuring stock rotation, ordering meets gp%**
 - Managing wastage and adhering to food spec standards to meet food cost
 - Producing quality staff meals within budget
 - Conducting and reconciling weekly stocktakes (TBC)
 - Understanding par levels and prep required for all sections
 - Managing stock rotation and ordering and keeping within financial boundaries
- **Financial performance of invoicing requirements**
 - Managing invoices via MarketMan, our inventory system
- **Managing food safety requirements of kitchen**
 - Responsible for health and safety policies and ensuring all systems are correctly followed and maintained
 - Managing Alert 65
 - Awareness of allergens and implementation of allergen procedure for both FOH and BOH
- **Training, supervising & nurturing kitchen team**
 - Training new staff across sections
 - Onboarding new team members to meet company policy guidelines
 - Provide structured briefings and knowledge to FOH staff
- **Execution of group dining requirements**
 - A full and thorough understanding of group booking delivery

What we offer

- Staff meals, discounted wine, team travel and experiences (we took our team to Paris this year!)
- Progression; creative dish development alongside Executive Chef
- Annual performance bonus

Applications by email to Samantha Harvey sami@thelaundrybrixton.com

Please send with CV, cover letter and references.

