



Date: July 2024
Ref:
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Restaurant Chef

Full job description

Based in centre of Birmingham, Merlin's, fantasy theme inspired café/restaurant, is a retreat from the modern world where we invite you to discover new things, celebrate one another, and revel your creative spirit. Influenced by iconic films and fantasy stories we blend dark arts with the finest ingredients to conjure up a menu that's both vast and chillingly unique containing delicious fantasy inspired dishes and bakery.

Merlin's café/restaurant is looking for an experienced cook/chef to become an important member of our Kitchen team here in our beautiful, licensed café/restaurant.

Ideal candidate will have enthusiasm to succeed in a busy kitchen as well as desire to serve outstanding dishes showing creative flair and close attention to detail - using fresh local ingredients. As a member of our food crew, you'll be a valuable part of a team that thrives on the pressure of working in a busy food operation.

The successful applicant should have experience within a team but also be confident to work alone on occasions. They must be proficient in the preparation of fresh modern food, baking and for maintaining high food hygiene standards.

This is an exciting opportunity for a talented individual with relevant experience to further their career within a growing organisation. This role is a great opportunity to help expand the business further, running our busy kitchen.

We believe that everyone is unique and there should be no barriers to entry and no limits to ambition. We are committed to being an inclusive organisation that values diversity and welcomes your application whatever your background or situation.

Kitchen responsibilities include but are not limited to the following:

- Cook meals to order in a timely manner
- Follow recipes and guidelines for food preparation
- Execute customers' orders considering special requests
- Liaise with the bar staff to ensure the kitchen and service run smoothly
- Operate standard kitchen equipment safely and efficiently
- Maintain a clean and organised working station
- Stock management
- Adhere to all food hygiene & safety standards

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Requirements:

- At least 1 years' experience in reputable, high-volume kitchens
- Ability to work in a fast-paced environment

- Someone who has a genuine love for cooking
- A desire to go above and beyond and prepare our food with love
- A team player with plenty of energy and stamina
- Who enjoys working as part of a tightly knit team
- A proper grafter who takes pride in their work
- Ability to follow standard recipes and steps
- Must be able to work flexible hours, including evenings and weekends
- This position requires physical demands and working conditions that are outside the normal day time hours of the employee.

Job Types: Part-time, permanent

Pay: Depending on experience.

Benefits:

- Casual dress
- Company events
- Free food on shift
- Employee discount
- Store discount

Supplemental pay types:

Tips

Schedule:

- 8, 10 and 12 hour shift available
- Day and night shift
- Weekend availability required

Experience:

- Kitchen: 3 years
- Catering: 2 years
- Cooking: 2 years