



294 High Street, Orpington, BR6 0NF

☎01689 60 1429

bookings@masaladabbas.co.uk

info@masaladabbas.co.uk

www.masaladabbas.co.uk

WANTED A SPECIALIST INDIAN CHEF

MASALA DABBAS IS LOOKING TO HIRE AN EXPERIENCED SPECIALIST INDIAN ASSISTANT SOUS CHEF / SOUS CHEF

The successful candidate will have extensive experience of preparing Indian regional specialties following traditional recipes as well as Indian street food, gained through working in some of the best Indian restaurants in India and elsewhere.

As Sous Chef / Assistant Sous Chef, you will be responsible for, but not limited to, for the following:

Job Duties & Responsibilities:

- Assisting the Head chef in the day to day running of the restaurant
- Lead the kitchen staff and operations in absence of the Head chef
- Assist Head Chef in planning the menu for the restaurant, and special events
- Building on authentic regional recipes of India, develop recipes as well as techniques for food preparation and presentation to optimize the cost without compromising the quality and standards
- Carryout all food preparation and presentation to ensure quality and restaurant standards are met
- Ensure that food preparation is economical and is of consistently high standard
- Ensure the inventories are kept at optimal level within budgetary constraints; organise kitchen stock and ingredients storage to ensure a first-in, first-out food rotation system and verify all food products are properly dated and organized for quality assurance as per UK regulations required for serving food
- Work closely with the frontend staff, especially the Front of House Supervisor to ensure smooth service
- Ensure that high standards of sanitation and cleanliness are maintained throughout the kitchen areas at all times

Base Salary: You will be paid an annual base salary of £25600 + benefits such as Pension.

Please apply in confidence to

Raghu Govada

Email: raghu.govada@masaladabbas.co.uk