

THE STEAKIST

WE'RE HIRING

WHO ARE WE

The Steakist is a brand new restaurant opening shortly in the heart of the historic town of Arundel, West Sussex.

WHAT WE DO

Steak and fries. A much loved classic, unless you're one of a growing number of people following a pescatarian, vegetarian, flexitarian or vegan diet! Our inspiration at The Steakist is for all 'tarians' to enjoy a great steak meal out with their carnivore friends and family. The Steakist serves premium quality meat, fish and vegetable steaks, all cooked to perfection on the extreme heat of our specially commissioned robata grill.

THE ROLE: Part time Dessert Chef

MAIN DUTIES AND RESPONSIBILITIES

- Prepare various desserts from our menu during pre-service
- Keep the kitchen and equipment clean and maintained
- Support stock management processes for dessert ingredients
- Contribute to the development of new dessert options

PERSONAL REQUIREMENTS

- A passion for food, customer service and delivering to a high standard
- Strong team player, supporting other team members to give customers great service
- Reliable and trustworthy, enthusiastic with attention to detail
- Ability to learn new skills quickly and positive in taking instruction
- Good communication and time keeping
- Level 2 hygiene cert/food, allergy and intolerance training (or willingness to attain)
- Studying at Level 3

HOURS: Part time, 10-15 hours a week across 2-3 days, pre-service day time working on week days only

SALARY: £11 an hour plus share of tips

START DATE: Immediately

LOCATION: The Steakist, 41 High Street Arundel, West Sussex, BN18 9AG

www.thesteakist.co.uk

HOW TO APPLY: Please email your CV to info@thesteakist.co.uk. Suitable applicants will be invited for an interview