



## Commis Chef

**Monday to Friday, 7am to 3.30pm, South Bermondsey**

Fooditude is looking for a passionate and energetic Commis Chef to join our central production kitchen brigade in serving our amazing media & technology clients across central London!

Our Commis Chef will support their section in preparing a high volume of fresh and seasonal ingredients as part of our daily changing menu. Our Commis Chef will ensure mis en place is carried out in a timely manner and prioritise tasks for the day to ensure efficient food preparation.

You will need to work as part of a team and independently, learning and developing your skills from the other chefs in our kitchen.

**We are looking for someone who:**

- Has experience working with fresh food for high volume production
- Has a positive attitude and remains calm under pressure
- Previous experience in a similar role
- Has Level 2 Food Safety and Level 2 Health and Safety qualification

**The good stuff for you:**

- Salary: £23,900 per annum
- 28 days holiday, including bank holidays and time off at Christmas + New Year
- Birthday day-off
- Delicious, fresh, free lunch every day
- Company pension
- Perkbox employee benefit platform
- Employee Assistance Programme

If this sounds like the role for you and you'd like to find out more, please send your CV and covering letter to Bijal Shah, HR Assistant on [recruitment@fooditude.co.uk](mailto:recruitment@fooditude.co.uk)

*By applying for this position, you are consenting for Fooditude to receive your personal data for the purposes of the job application only.*

*Unfortunately, due to the high number of applications received, we are only able to contact short listed candidates. Therefore, if you do not hear from us within 14 days your application has been unsuccessful and under the General Data Protection Regulation (GDPR) your details will be deleted from our records.*