



Grill Chef/Kitchen Manager.

This role is vital in ensuring we deliver the best service and experience for our customers. You must have experience in a high turnover kitchen, drive, enthusiasm and commitment,

Responsibilities will include:

- The everyday running of the Kitchen
- Management and motivation of staff
- Profit and Loss
- Meeting your KPI goals
- Dealing with any customer complaints

- Staff training and recruitment
- Meeting the necessary customer standards
- Strong knowledge of budgeting and GP levels

The full time position is for up to 50 hours a week including some split shifts with service til 9-30pm at weekends. The successful candidate will have experience in a similar role, working with a fresh food menu, with at least three years experience in the industry and preferably trained to at least NVQ level 2.

The wage on offer is hourly plus incentive bonuses depending on experience and performance.

To apply please email a CV to drew@angelbewdley.co.uk to include age, marital status & an indication of your salary expectations. Please note that we are unable to consider applicants without all the relevant information.