

About Us

Carousel is one of the city's most vibrant culinary hubs, home to an award-winning programme of international Guest Chef residencies, a critically-acclaimed Wine Bar and a regularly-changing roster of big ticket events.

About you

We are on the hunt for a CDP to join our diverse team of chefs to work across Carousel's Wine Bar, Guest Chef residencies and Events. The focus here is on quality cooking, a regularly changing menu, a happy team and a good work-life balance. If you have experience working in a busy, high quality restaurant then get in touch!

Key Responsibilities

- Consistently produce high quality dishes in line with the recipes and training provided
- Prepping and running service for the Guest Chef residencies, Wine bar or Events
- Able to execute services between all areas of Carousel
- Reporting stock and prep levels to the Junior Sous or Sous Chef
- Understanding our HACCP policy and have at least a level 2 management certificate (you will be offered training if you do not hold this)
- Maintaining a safe and hygienic work environment in accordance to our HACCP policy
- Responsible for the upkeep of the dry store and cold rooms
- Upkeep and organisation of the walk-in fridges and freezers, as well as lowboy section fridges and freezers

Requirements

- Experience as a CDP in a busy, high quality restaurant.
- Able to work comfortably under pressure
- Work well as part of a team
- Being organized and efficient
- Energetic with a can do attitude
- Attention to detail
- Confident and friendly manner in communication
- Basic understanding of excel and word software

Personal Attributes

- A team player with good communication skills
- Patient with an ability to stay positive under pressure
- Organised with good time management
- Ability to adapt to last-minute changes and be proactive

Perks

- Daily home cooked staff meals (including breakfast for early birds)
- Bottomless hot drinks
- 50% off in the Wine Bar
- Friends & Family discounts
- £200 voucher to spend in the Guest Chef restaurant, per quarter
- 28 days off (paid), including bank holidays, plus extra days off between Christmas & New Year
- Additional half day off on your birthday
- Additional holiday days for every year (after three years of service)
- Cost price wines
- Regular staff socials

How To Apply

If you think you fit the bill, please send a CV and covering letter to info@carousel-london.com. Make sure you let us know why you specifically want to work with us. We look forward to hearing from you. Good luck!