

## 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.

Since launching in August 2014 we've partnered up with a wide-ranging portfolio of household names from a variety of sectors to deliver high-quality events in stylish surroundings with restaurant-quality food and creative in-house production. Highlights include Instagram, Converse, Google, Nike, Penguin Random House, Royal Ascot, NFL, The Guardian and Glossier.

## About you

We are looking for a talented prep chef with experience in a busy, high quality kitchen environment. With five different strands to the business, no two days at Carousel are ever the same. Prep and organisation are key to delivering excellence across the board, no matter the product mix. We're after someone with a positive and friendly attitude, and exceptional organisation and time management skills. Teamwork is essential, as is punctuality and reliability. Experience in both prep and service for events is preferred.

## Key Responsibilities

- Taking care of the daily prep adhering to Carousel's recipes
- Executing tasks and for all of the different departments in Carousel (Guest chef residences, Wine bar, Events, Goila Butter Chicken and off-sites)
- Ordering and managing deliveries of stock according to the schedule
- Organizing walk-in fridges and freezers
- Managing service for live events (liaising with the Event Producers to deliver a high standard of service)
- Follow and maintain high H&S standards
- Ensure the online health and safety records are up to date
- Adhere to all food hygiene processes (Level 2 hygiene certificate preferred; if not, training will be provided)

## 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

We are looking for full-time candidates who are interested in further developing their culinary skills. Up to 48 hours per week. Salary: £31,000 - £35,000 (depending on experience)

## How To Apply

If you think you fit the bill, please send a CV and covering letter to [info@carousel-london.com](mailto: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!