

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 multiple 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

- Consistently produce high quality prep in line with recipes provided
- Food production for wine bar, events, guest chef, No23, SAC, & Goila
- Weekly meat butchery & charcuterie
- All stock recipes to be prepped weekly (emulsions, oils, pickles, ferments, purees, garnishes, dressings, stocks, sauces, condiments, pastry, herbs, salads)
- Organising your weekly workflow based on the needs of all kitchen departments
- Ordering and stock control for all items under your supervision
- Daily upkeep of dry store, walk in fridges (protein & veg) and freezer
- Maintaining a safe and hygienic work environment in accordance to our HACCP policy
- Understanding our HACCP policy and have a level 3 management certificate
- Following all food safety protocols

Requirements

- Experience in a high quality and fast paced kitchens for a minimum of 5 years
- Whole animal butchery
- Whole fish butchery
- Stocks & Sauces
- Strong understanding in classic techniques
- Expert knife skills
- Team player
- Self motivation
- Level 3 in food safety management
- Able to work comfortably under pressure
- Organised, clean and efficient
- Multitasker
- Energetic with a can do attitude
- Confident and friendly manner in communication

Personal Attributes

- Professional attitude at work
- Team player and self starter with enthusiastic and positive outlook
- Methodical and organized approach to work with good attention to detail
- Hard working and driven, willing to engage and grow
- Eligible to work and live in the UK

Perks

- Daily home cooked staff meals (including breakfast for early birds)
- Bottomless hot drinks
- 50% off in the Wine Bar
- Friends & Family discounts
- Credit towards a Guest Chef dinner, 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. 45-48 hours per week.

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!