

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 sous 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. From our chef residencies, wine bar, and newly opened mezcalería in No. 23, plus our sister venue Shoreditch Arts Club and an epic summer series at Guy Ritchie's Ashcombe Estate, there's always something exciting in the works.

Our chef team is talented, efficient, but importantly, a great bunch of people who enjoy working together. We're looking for someone not just with the skill required for this role, but the positive, anything-is-possible attitude that we pride ourselves on here.

Key Responsibilities

- To lead the kitchen in the head chef's absence
- Consistently produce high quality dishes in line with the recipes and training provided
- Organizing chef residencies you're assigned to, including the menu communication, sourcing, budgeting and reconciling and staff training
- Training kitchen staff on new menus and maintaining high standard of cooking
- Research and development on new menus
- Manage and train kitchen staff, establish work schedules (rota) and assess staff performance
- Cook tastings for clients
- Ordering and stock control
- Manage invoices and relationships between our accountants and suppliers to ensure payments are made on time
- Ensure all invoices are coded correctly with relevant information
- Manage the team and resources to plan accordingly week by week, create weekly work schedules
- To help with recruitment and interviewing processes
- Rota to be done 3 weeks in advance at all times, ensuring consistency in the balance of staff
- Maintaining a safe and hygienic work environment in accordance to our HACCP policy
- Understanding our HACCP policy
- Keep all equipment in working order, be responsible for organizing replacements and repairs
- Manage the Kitchen Porter work schedule and check up on it

Requirements

- Experience in managing a kitchen team as a sous for at least one year, or as an experienced junior sous looking to take on more responsibility
- Level 3 in food safety management
- Able to work comfortably under pressure
- To be able to work in a team environment and keep morale high
- Organised, efficient and happy to multitask
- Energetic with a can-do attitude
- Creative flair
- Confident and friendly manner in communication
- Confident in using Excel

Personal Attributes

- Professional attitude at work
- Team player and self starter with enthusiastic and positive outlook
- Methodical and organized approach to work with great attention to detail
- Hard working and driven, willing to engage and grow

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
- Additional half day off on your birthday
- Additional holiday days for every year (after three years of service)
- Cost price wines
- Regular staff socials

This is a permanent role of 45-48 hours per week. Salary: £38,000 - £40,000.

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!