

About us

Carousel is anything but static. With our bustling guest chef residencies, wine bar, and mezcalaria 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.

You’ll join a happy, tight-knit team, take ownership of projects from concept to execution, and work alongside some of the best talent from around the world.

If you’re an experienced Sous with a background in fast-paced, multifaceted kitchens, and you’d like to be a part of one of The CODE’s Happiest Places to Work (2024) then get in touch!

About you

We are on the hunt for a Sous Chef 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

- To lead the kitchen in the head chefs absence
- Consistently produce high quality dishes inline with the recipes and training provided
- Organizing chef residencies you are assigned to, including the menu communication, sourcing, budgeting and reconciling and staff training
- Training kitchen staff on new menus and keep up a high standard of cooking
- Research and development on new menus
- Oversee tastings for clients
- Ordering and stock control
- Manage the team and resources to plan accordingly week by week, create weekly work schedules
- Maintaining a safe and hygienic work environment in accordance to our HACCP policy
- Understanding our HACCP policy and have a level 3 management certificate
- Keep all equipment in working order, be responsible for organizing replacements and repairs.

Requirements

- To have worked as a Sous Chef previously for at least a year or Jr. Sous looking to move up
- 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 and efficient and happy to multitask
- Energetic with a can do attitude
- Creative Flair
- Confident and friendly manor 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 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
- Discount in the Wine Bar
- Friends & Family discounts
- Credit towards a Guest Chef dinner, per quarter
- 28 days off, 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 up to 48 hours per week. Salary: £38,000 - £42,000 per annum

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!