

JOB DESCRIPTION – Chef de Partie

(Full Time capacity, London based)

COMPANY OVERVIEW

We are working hard on things that people are working hard for. We curate places that reflect our vision of a favourite hangout for the communities around us. With every experience we create, we bring our Mediterranean hospitality forward with its uncompromising focus on quality. Our people and our guests are all alike – forward thinking with an international mindset, curious urbanites who value long lasting informal and personal relationships.

We thrive for success which can also be shared, which is why we invest in and incubate emerging talents who commit to similar values – initiative, dedication, integrity, consciousness and dynamism.

If you feel the above describes you – join our tribe. In The Initiative we will support your development, we will amplify your voice.

Please keep in mind that this job advert is giving an overall description of the job and is not intended to be exhaustive. We will share more with you in person.

About Rico Coco

Rico Coco is a Chicken Rôtisserie and Bar kiosk located within a quirky old, desacralized church turned food market just a step away from buzzing Oxford Street.

The market, comprised of 3 floors and a rooftop terrace, is operated by Mercato Metropolitano, known throughout London and beyond for their sustainable market experience combining the very best concepts with a passion for sharing good food and refreshments in an inclusive, fun and international environment.

<https://www.the-initiative-group.com/portfolio/rico-coco>

POSITION OVERVIEW

Division

Food and Beverage Operations

Job Title

Chef de Partie

Contract Type

Permanent

Status

Full Time

We need you:

To take full responsibility of the Rico Coco kitchen area

Daily preparation of the Rotisserie

Preparation for the daily operations

Cooking all the dishes

Experience and Qualifications

Training or experience in kitchens

Strong communication skills

Positive attitude

Multitasking

Team player

Attention to detail

Organisation

Ability to work under pressure

Functional Knowledge

Basic cooking techniques knowledge is essential, however we will provide Rotisserie training. We expect all candidates to be able to manage their station to the highest standards, to work fast, clean and efficient.

Personal Attributes:

Don't worry if by reading the spec you feel you lack certain skills. We are all about growing together and learning, so be sure that someone in the team will be able to help. And if not, we encourage taking initiative and learning as you go, even if that means falling first. It's where our group name came from!

You are hard-working and have a 'roll up your sleeves' attitude, willing to go above and beyond when required. There is no task that is off limits.

A self-starter who is autonomous and willing to own the role.

Ability to multi-task, react quickly and deal with uncertainty.

You want to take on responsibility and execute important tasks.

High levels of organisation and attention to detail.

A strong interest in food & beverage and wellness!

Start Date:

10th May 2021

Does this sound like you?

■ **Send your CV to recruitment@initiative-group.com**