**North Indian Speciality Chef– CRISPY DOSA RESTAURANT.**

**Restaurant Address: No 136 High Street, Watford, WD17 2EN.**

**Job Title: North Indian Speciality chef**

We are looking for North Indian Speciality Chef for our Indian Vegetarian restaurant.

Duties and responsibilities:

1. Prepare and cook a range of North Indian dishes and good working tandoor knowledge as a basic minimum.
2. Have a full operational knowledge of all recipes, standards, portion sizes and Presentation style of various North Indian dishes and tandoor produced in the kitchen
3. Able to demonstrate a thorough understanding of traditional North Indian dishes
4. To aid the Head Chef to achieve the restaurants budgeted food costs.
5. To carry out month-end food stock taking.
6. To be responsible for the day-to-day ordering of food for a section in line with UK purchasing guidelines.
7. Ensure food prepared is of highest possible standards.
8. Controlling portion sizes in accordance with food specifications.
9. Plan and allocate jobs/tasks to subordinate staff, ensuring that all items produced are according to standard recipes, portion yields and within agreed time limits and minimum wastage.
10. Dealing with food complaints efficiently.
11. Ability to demonstrate strong organizational skills.
12. Check that all food safety regulations and procedures are fully complied with.
13. Report any defective equipment or safety hazards within the kitchen

**Salary: 22,000 to 24,000 Gross Per Annum**

Skill/experience/qualifications:

1. Experience in North Indian dishes and Tandoor at the professional level
2. At least 3-year experience as a professional cook in a quality restaurant or hotel & Experience to supervise staff, high quality, and hygiene standards

Job Type: Full-time

Contact: Karthikeyan Madanagopal (+44 7525795805)

Please email your cv to “crispydosawatford@gmail.com”

Visa Sponsorship: Yes / No