

Job Position: Chef – Chaat Specialist

Company Overview: Tea Break, located in the heart of Gants Hill, is a distinguished destination for tea enthusiasts and culinary adventurers alike. Our brand is synonymous with authenticity and quality, offering an exquisite selection of teas sourced from the finest estates around the world. We pride ourselves on our unique tea brewing methods and exceptional customer experiences, blending tradition with innovation to create a truly memorable visit for each guest.

Key Responsibilities:

- Prepare a wide variety of chaat dishes, including but not limited to, bhel puri, pani puri, sev puri, dahi puri, and aloo tikki chaat.
- Create and innovate chaat recipes to delight customers and maintain a diverse menu.
- Ensure the highest quality and consistency in chaat preparation, using fresh ingredients and authentic techniques.
- Oversee the day-to-day operations of the chaat section, including food preparation, plating, and presentation.
- Collaborate with the kitchen team to ensure smooth coordination in food production and timely service.
- Train and mentor junior chefs and kitchen staff in the art of chaat preparation.
- Maintain inventory levels for chaat ingredients, monitor food costs, and minimize waste.
- Adhere to all food safety and sanitation guidelines, maintaining a clean and organized workspace.
- Interact with customers to take special chaat orders, address dietary preferences, and provide excellent customer service.
- Stay updated with the latest culinary trends in chaat preparation and incorporate them into the menu.

Requirements:

- Proven experience as a Chaat Specialist or Chef specializing in Indian street food.
- In-depth knowledge of traditional and contemporary chaat recipes and techniques.
- Strong passion for Indian cuisine and a deep appreciation for flavors, textures, and spices.
- Creativity and ability to innovate and create unique chaat dishes.
- Excellent culinary skills, including precise cutting, chopping, and cooking.
- Strong leadership and communication skills to lead and train a team effectively.
- Exceptional attention to detail and commitment to quality.
- Ability to work in a fast-paced kitchen environment and handle high-pressure situations.
- Familiarity with food safety and sanitation regulations.
- Availability to work evenings, weekends, and holidays as required.

- A relevant degree is preferred but not mandatory.

Salary and Working Hours:

- Gross Salary: £18,000 per annum, £9.36 per hour.
- Working Hours: Full-time position with a 37-hour working week.

SOC Code: 5434

If you are a talented individual with a passion for food and tea culture, consider joining our team at Tea Break. This role offers a unique opportunity to be at the heart of a renowned tea, where your skills are not just appreciated, but essential to our distinctive brand experience. We invite you to apply now and become a key player in our mission to revolutionize the tea and culinary landscape.