

Job Position: Chef – Tea Master

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 range of tea-based beverages, including traditional teas, specialty blends, and innovative creations.
- Source and select premium tea leaves and ingredients, ensuring high quality and freshness.
- Develop unique and appealing tea recipes to meet customer preferences and maintain an exciting tea menu.
- Lead the tea section of the kitchen, overseeing tea preparation, brewing techniques, and presentation.
- Collaborate with the kitchen team to integrate tea-infused ingredients into various dishes.
- Train and mentor kitchen staff on tea preparation methods and the art of tea pairing.
- Monitor and manage inventory for tea leaves, herbs, and accessories, optimizing stock levels and minimizing waste.
- Maintain a clean, organized, and sanitary workspace, adhering to food safety and hygiene standards.
- Interact with customers to provide recommendations, create custom tea blends, and ensure exceptional service.

Requirements:

- Proven experience as a Tea Master or Chef specializing in tea-based beverages.
- Extensive knowledge of various tea varieties, including black, green, white, herbal, and specialty teas.
- Passion for tea and a deep understanding of flavour profiles, aromas, and brewing techniques.
- Creativity and ability to craft unique tea recipes and blends.
- Exceptional culinary skills, including precise tea preparation and infusion.
- Strong leadership and communication skills to guide and train a team effectively.
- Attention to detail and commitment to delivering a high-quality tea experience.
- Ability to work in a fast-paced kitchen environment and handle peak service hours.
- Familiarity with food safety and sanitation regulations.
- Availability to work evenings, weekends, and holidays as needed.

- A relevant degree is preferred but not mandatory.

Salary and Working Hours:

- Gross Salary: £18,300 per annum, £9.51 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.