

## **POPHAMS – Chef de Partie**

Pophams is looking for an experienced full time Chef de Partie to join the team at the pasta restaurant in Hackney.

The restaurant menu is continually evolving and seasonally led, with a focus on highly specialised hand shaped pasta. We take extreme pride in the quality of the food served, ingredients used, and level of intricacy and skill required to shape each individual pasta.

Our kitchen is a positive, supportive environment. We value the input of every individual and strive to create a place where everyone enjoys coming to work every day.

As a team we have a collective approach to menu development: drawing on the experience of all team members to create new dishes. We take a modern approach to traditional Italian pasta – researching recipes and pasta shapes, to create food that we feel is not offered elsewhere in London.

The restaurant is open every Tuesday to Saturday for dinner service from 1800-2300. We also run a lunch service 7 days a week 1130-1600.

The CDP position would involve the preparation of food items, organising stock, clearing and cleaning down your section, the setting up of all stations and mise-en-place for all sections in the kitchen; working busy services and closing down after each day. There would also be potential for the role to develop – we love to promote from within.

Candidates should be:

- Experienced working in professional kitchens
- Able to work well under pressure, prioritise tasks and also look ahead at what needs doing
- Enthusiastic and committed to working in a small team, with a shared goal of producing exceptional dishes
- Able to take own initiative and think on feet where necessary
- Interested in hand shaped pasta
- Passionate about producing food in an artisanal way, and using fresh, seasonal produce
- Driven and reliable
- Willing and eager to learn and develop skills
- Clean, presentable and happy to work in an open kitchen

Responsibilities:

- Shaping fresh pasta every day with the team

- Working your own section during service
- Stock control (being responsible for own section and communicating orders to Head Chef)
- Work closely with Front of House team to ensure all services are delivered to a high standard
- Cleaning of kitchen and all food preparation areas
- Ensure compliance with food and health and safety regulations

Benefits:

- Competitive salary, based upon experience
- Tronc payments (in addition to salary) – 12.5% service charge is equally shared amongst restaurant team. This would be an estimated additional £6-7k a year for a full time employee.
- Training and career progression opportunities
- Free staff meals and coffee
- Staff days out
- Bike-to-work scheme
- 50% staff discount
- Maternity and Paternity Pay package
- Company Sick Pay