



THE ITALIAN SPOT ON BERMONDSEY STREET IS ALL ABOUT SEAFOOD & WINE

JOIN OUR TEAM

We are looking for an enthusiastic CHEF DE PARTIE to join Moreno Polverini, chef partner, and our team at Bacçalà. We are keen to hear from those with a passion for seafood, wine and hospitality and are willing to learn within a team.

IMMEDIATE start; 40H+ per week; Sunday + Monday off weekly; £12 per hour gross + service charge.

You must have 2 Years of professional experience; knowledge of ITALIAN PRODUCTS is a +; INTERMEDIATE English is enough; attentive to DETAILS and CLIENT centric; H&S master and able to fully control a SECTION.

Contact Chef Moreno for an interview today;
0207 407 5514 | moreno@baccalalondon.co.uk



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Reporting to the Head Chef, you will manage a full section of Commis and Apprentices. This role requires a professional culinary education and a minimum of 2 years working experience in a similar position, within a stand alone venue, ensuring that you have a comprehensive knowledge of kitchen hygiene practises and occupational health and safety standards.

As Bacçalà is an Italian Seafood Restaurant, knowledge of Italian Cuisine is an advantage; so is mastery of English, but an intermediate level is enough for the role. In addition to the usual organisation and time management skills, this position requires basic computer skills and outstanding customer service skills.

The position is full time (40 hours per week plus overtime), paid £12 gross per hour + service charge, with Sunday + Monday off weekly and is located in central London, near London Bridge.

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bacçalà