



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

JOIN OUR TEAM

We are looking for an enthusiastic KITCHEN COMMIS to join Moreno Polverini, chef partner, and our team at Baccalà. 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; £10.5 per hour gross + service charge.

You must have 1 Year of professional experience; knowledge of ITALIAN PRODUCTS is a +; BASIC English and Health and Safety is enough; attentive to DETAILS and FAST LEARNER

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



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Reporting to the CDP, you will help to prepare ingredients and perform other jobs the chef de partie needs help with. This role requires a professional culinary education and a minimum 1 year of working experience in a similar position, within a stand alone venue, ensuring that you have a basic 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 a basic 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 £10.5 gross per hour + service charge, with Sunday + Monday off weekly and is located in central London, near London Bridge.

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bacçalà