



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

JOIN OUR TEAM

We are looking for an enthusiastic FRONT OF HOUSE STAFF to join 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.

You must have 2 Years of professional experience; knowledge of ITALIAN FOOD and WINE is a +; ADVANCED English is needed; attentive to DETAILS and CLIENT centric; and able to maintain a HIGH STANDARDS of customer service.

IMMEDIATE start; 40H+ per week; Sunday + Monday off weekly; £10.5 - £11.5 per hour gross + service charge.

Contact Fabio De Nicola for an interview today;
0758 567 4330 | fabio@baccalalondon.co.uk



JOIN OUR TEAM AT BACCALÀ

We are looking for an enthusiastic, fast learner FRONT OF HOUSE STAFF to join our team at Bacçalà. We are keen to hear from those with a passion for seafood, wine and hospitality and are willing to learn and grow within a passionate team.

Reporting to the Line Manager, 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 and Wine restaurant, knowledge of Italian Cuisine and Wine is an advantage; so is mastery of English, an advanced level is needed 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 - £11.5 gross per hour + service charge, with Sunday + Monday off weekly and is located in central London, near London Bridge.

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bacçalà