



Lead Chef

Location: Glossop, SK13 8BH

Salary: £18,000- £22,000 per annum plus monthly performance bonus

Contract Type: Permanent

Job Description:

Ayubowan Restaurant are seeking to appoint a Lead Chef in its established Glossop restaurant branch.

As Lead Chef, you will be responsible for overseeing a busy kitchen operation.

Your role will also include:

- The development and smooth operation of the kitchen, with emphasis on quality and presentation within the guidelines of standardised menus.
- Maximising every opportunity to ensure profit and cost margins are met and consistently kept in line with budget.
- Cost and budget control to ensure food cost is achieved and costs such as payroll are flexed to reflect revenue.
- Recruitment, training, and development of the team to ensure we deliver exceptional standards.
- Implementing and maintaining the strictest controls of food safety/health & safety to ensure statutory compliance.
- To be successful in this role, you will have experience in shift leading a Kitchen Brigade within a similar environment.

Benefits:

- Performance and H&S compliance related monthly bonus.
- Friends & family discount.
- Standard 28 days annual leave.
- Statutory sick pay benefit.

Company Overview:

A small local business with key outlets in Glossop Derbyshire and Sheffield City Centre. Our award-winning flagship restaurant located in Glossop, opened its doors in 2013 and is one of the most popular restaurants in the area offering delicious Sri Lankan cuisine to the UK market.

In 2019 we expanded with our first cocktail & street food bar concept located on the trendy Ecclesall Road, Sheffield and fast becoming one of the trendy hotspots of your night out in the city.

With imminent plans for expansion Stockport and further outlets in Sheffield City Centre, it has never been a better time to join the Ayubowan Family.

How to Apply: Send in your CV to enquiries@ayubowanrestaurant.com



Head Chef

Location: Ecclesall Road, Sheffield, S11 8PF

Salary: £22,000- £25,000 per annum plus monthly performance bonus

Contract Type: Permanent

Job Description:

Colombo Street Food Bar & Restaurant are seeking to appoint a Head Chef in its established trendy Sheffield restaurant branch.

As Head Chef, you will be responsible for overseeing a busy kitchen operation.

Your role will also include:

- The development and smooth operation of the kitchen, with emphasis on quality and presentation within the guidelines of standardised menus.
- Maximising every opportunity to ensure profit and cost margins are met and consistently kept in line with budget.
- Cost and budget control to ensure food cost is achieved and costs such as payroll are flexed to reflect revenue.
- Recruitment, training, and development of the team to ensure we deliver exceptional standards.
- Implementing and maintaining the strictest controls of food safety/health & safety to ensure statutory compliance.
- To be successful in this role, you will have experience in leading a Kitchen Brigade within a similar environment.

Benefits:

- Performance and H&S compliance related monthly bonus.
- Friends & family discount.
- Standard 28 days annual leave.
- Statutory sick pay benefit.

Company Overview:

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