

Oodles Chinese Job Specification

Job Title: Prep Chef / BOH

Location: Loughborough

Hours: 0-60 Hours variable per week over 6/7 days which will include evenings and weekends

Overview:

Oodles Chinese is a nationwide franchise offering Indo-Chinese cuisine with eat in and take away food cooked fresh in front of you. We are looking for prep- chefs to join our new team who are passionate about delivering excellent customers service and tasty food. High levels of energy are vital for this fast-paced role.

Benefits:

- Generous staff food allowance and discount
- Staff incentives
- Excellent training and fun working environment
- Opportunities within a growing nationwide franchise
- Uniform provided

Main duties:

- Food preparation and handling according to the brand formula and quality control
- Breeding and frying product meat and veg products
- Ensuring all areas are clean, tidy and hygienic in accordance with company policy and H&S regulations, as well as Fire and Food Safety compliance
- Measurement and preparation of ingredients
- Stocking and maintaining levels of service
- Food preparation and portioning prior to service
- Maintaining a clean and sanitary work environment
- Ad-hoc duties as required

Skills and experience required:

- Previous experience in a similar role
- Able to communicate effectively
- High levels of energy are vital for this fast-paced role
- Previous experience is desirable but not essential as full training will be given.