



SOUS CHEF - VOODOO RAY'S CAMDEN

Recently named 'London's No.1 Pizza Slice' by Time Out, Voodoo Ray's serves NY-style pizza alongside cocktails, craft beers, and loads of other great stuff. We're part of an independent but growing company, with sites located in Dalston, Shoreditch, Camden, and soon-to-be Peckham. We are looking for motivated, passionate and dedicated people who share our values and can make a real difference to the business. We are interested in people who want to push the boundaries of hospitality, that have their own voice, that can help propel our brand forward into new territories. We are a growing company so there is also scope for progression with us!

We are recruiting for a Sous chef to join our busy site Camden. We are looking for a person who is a true people person. You will need to have your NCASS level 3 or equivalent and preferably experience with pizza / dough (but not essential).

You will oversee the day to day running of the kitchen, ordering stock, ensure product consistency and the smooth running of service.

We have many deliveries so we are looking for someone who can manage their time extremely well and co-ordinate the turnaround on large amounts of pizza to short deadlines. You will also be part of menu development and progressing your site forward working closely with the sites Head Chefs.

You will be contracted to a 45 hour week with a combination of day, nights, and weekends. Salary and bonus scheme are dependent on experience.

Please send us a copy of your current CV and a bit about yourself to jobs@voodooorays.com, or fill in the online form at www.voodooorays.com/join-us

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