



## job description – chef de rang

roots york

**Reports to:** Restaurant Manager

**Hours:** 4 days per week (Wednesday – Saturday). Approximately 40-50 hours per week.

**Holiday Entitlement:** 5.6 weeks per annum (inc. Christmas closure)

**Salary:** £24,000 per annum plus service charge

**Location:** Roots York, 68 Marygate, YORK, YO30 7BH

### Overview

We are looking for a dedicated, hardworking chef de rang with at least one year of high-quality restaurant experience, to join our team at the Michelin starred Roots York. We are looking for someone who thrives working in a team, with a passion for delivering service excellence and an understanding of our values and ethos. In turn we offer the opportunity to work in a professional, hospitable, and friendly environment with training and development opportunities and great benefits.

### The Person

- A mature outlook
- Quality driven
- Impeccable attention-to-detail
- Excellent communication and organisational skills
- A friendly and approachable manner
- A genuine passion for the hospitality industry

### The role and responsibilities

- Being the face of Roots York in the restaurant. Delivering our ethos and values to ensure a memorable customer experience
- Providing the attention to detail that we need to push standards forward.
- Ensuring high levels of customer service at all times to always meet our guest's expectations to enhance and maintain the Roots York reputation.
- Building a strong product knowledge so our food, beverages and ethos can be communicated to guests
- Working with the FoH management and kitchen to ensure clear communication to enhance the guest experience.

### The benefits of working with us

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and good work/life balance.

- Competitive salary and service charge
- Private health insurance (After 18 months service)
- Staff discounts across the group
- Career development and internal and external training opportunities
- The opportunity to work in a growing and exciting business that invests in its people
- The chance to train and learn under Michelin-starred standard hospitality professionals
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged, or preserved.
- Freshly cooked staff meals

### How to apply

To apply, please send your CV and covering letter to Matthew and Emma via [careers@rootsyork.co.uk](mailto:careers@rootsyork.co.uk)