



# Job description – Chef de Rang

Roots York

Reports to: Restaurant Manager

Hours: 15-20 hours per week (Wednesday – Sunday)

Salary: £11.50 per hour plus share of service charge (approx. an additional £2 per hour)

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
- 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 Bailey and Emma via [careers@rootsyork.co.uk](mailto:careers@rootsyork.co.uk)