



Job description – Chef de Rang

Roots York

Reports to: Restaurant Manager

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

Salary: £10 - £12.50 per hour plus share of service charge (approx. an additional £2 - £3 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