

## Job Title: Assistant Fryer & Manager

**Salary Range :** Up to £30,000 pa (depending on experience)

**Shift Pattern:** Currently 43.5 Hours per week (3 x 14.5 hr days per week 9 am – 11-30 pm - over a 2 week shift pattern Mon Wed Fri Tue Thu Sat)

**Experience :** Direct experience of working within a busy fish and chip shop is preferred but associated experience in similar fields will also be considered.

**Job Specification :** We are seeking an enthusiastic hardworking and dedicated person to work in one of the busiest and most successful fish and chip shops in the South East. We are a small fish and chip shop on the Essex / London borders but are nationally recognised as one of the leaders in our field. In 2014 we won an award for the best Chip Shop in the South East of England and in 2015 were voted as the best in the UK. We employ approximately 12-14 staff many of whom have worked with us for over 20 years.

We are currently looking to replace our Assistant Manager / Fryer who is relocating after being with us for nearly 10 years.

Working 3 days each week you will be responsible, in conjunction with the shop Manager for :

- start of day prep required for opening the shop including peeling and chipping the potatoes required for the day ahead. Just to be clear - we have machines that peel and chip our potatoes and its not all done by hand! Typically this will be between 12 – 21 bags per day depending on requirements. Applicants should be aware that the work involves heavy lifting of large sacks of potatoes.
- Receiving, checking and managing stock levels and preparing stock for the following day as necessary.
- Cleaning the prep area after use at the start and end of day.
- Ensuring that the shop is clean and maintained.
- Frying chips and cooking other foods as required.
- Taking over from the Shop Manager to fry fish and all other foods as necessary.
- Serving Customers as necessary.
- Maintaining Food Hygiene standards and a 5\* Rating.
- Maintaining Health and Safety Standards.
- Ensuring excellent customer service.
- Cashing up tills as necessary.
- Cleaning down at the end of each shift.

The current shift pattern is 3 long days per week, 9 am – 11.30 pm on Monday, Wednesday and Friday one week and then Tuesday Thursday Saturday the following week with 1 hour for lunch and other statutory breaks. From time to time you will be required to work overtime to cover absence / emergencies. We are currently looking to expand our business and therefore the successful individual may be required to work and manage another local shop from time to time.

5.6 weeks paid holiday per year is also provided.

Although working in a fish and chip shop isn't everyone's idea of glamour, we have built our business over the past 46 years on the basis of excellent food and outstanding customer service. You must therefore be a have a keen interest in food, an obsession with cleanliness and be a confident, cheerful and well presented person who works well in a team. As the role is substantially customer facing, fluent English is essential.

In the first instance CV's should be sent to [goldenfish@outlook.com](mailto:goldenfish@outlook.com) together with a covering letter specifying the position you wish to apply for outlining your reasons for applying.