

Trainee Fryer / Manager (2 positions may be available)

Salary Range : Initially up to £18,000 - £24,00 pa depending on the candidate. Rising to up to £30,000 pa subject to performance.

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 : Experience preferred but not essential as training will be given, however a keen interest food would be highly advantageous.

Job Specification : We are seeking up to 2 enthusiastic hardworking and dedicated people 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 for up to 2 individuals to replace our Assistant Manager / Fryer who is relocating after being with us for nearly 10 years. We are also in the process of expanding in the area and therefore 2 positions may be available.

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 each 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 if required.
- 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 in our main shop 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. If we employ 2 new staff, the shift pattern will be merged with the requirements of the business at our other location and may be subject to change.

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 together with a covering letter specifying the position you wish to apply for and outlining your reasons for applying.