chef de partie position

With a busy summer on the horizon, Farang is looking for a full-time chef de partie to join the family.

We are offering a rare and exciting job opportunity to the right candidate helping us run our Modern Thai deli and restaurant.

Farang has been awarded a Bib Gourmand for affordability and high quality for five years in a row. We have also been awarded the Thai Select certificate for authenticity and quality by the Royal Thai Embassy.

We don’t have to hire too often and hope to find a candidate that wants to learn, grow and develop with the team and the business. Please don’t hesitate to get in touch even if you do not tick all the boxes below. We are willing to teach anyone with a positive attitude who works well with others and fits the ethos of the team.

Key roles of the position will be:

Support our kitchen team and continue to provide exceptional food to our customer base in both our shop / deli and the restaurant.

Work alongside the kitchen management team to keep the menu fresh and seasonal. No previous Thai culinary skills are necessary but a desire to learn and an interest to get involved is.

To taste and learn the ins and outs of our dishes and menus from the kitchen team and help us share this knowledge with our loyal customer base.

Work with the Kitchen Manager and the kitchen team to maintain a high standard of cleaning the kitchen area and equipment.

To take a personal interest in what we do and helping us maintain our Michelin Bib Gourmand standard hospitality to our customers.

To aid in stock control, recipe development, recipe costings with the kitchen managers.

To work with the team in keeping our shop/deli stocked full of interesting and seasonal products.

To help the Kitchen Manager and team with stock rotation, stock control, pricing, ordering and maintaining a margin across all sales revenues.

To have the ability to learn and demonstrate the necessary skills to assist in the management of the kitchen when the manager is not on site.

What we offer:

Based on your current experience we will offer a competitive salary. If you have a lot to learn this is not a problem, as long as you are willing to learn. In this situation we will review pay regularly to keep it in line with your skillset and input to the business.

Team members work a 4-day working week allowing for great work/life balance. The starting role will be Sundays, Mondays Tuesdays off, the restaurant is then open from Thursdays- Saturdays.

We offer 24 days holiday per annum on top of the 4 day working week. We close for two weeks over the Christmas period for shared rest and recuperation. The business usually pays for flights to Thailand for the team in early January to go on a culinary exploration / team holiday. If you have family abroad this role is ideal as you can always see them in the festive season without having to book holiday.

We will pay for any food hygiene, management, fire safety training courses we feel are necessary as we like all members to be ready for any situation in the workplace.

Full-time contracts are for a 48 hour working week. We often do tasting events on days when the restaurant is closed. You may be asked to help during these events, all hours over 48 per week are paid as overtime on top of your salary, so the opportunity to earn more is regularly available.

We regularly cook at private events, weddings and sometimes food festivals. If you desire the opportunity to help at these events will be available, giving you the opportunity to cook up and down the country.

This is a golden opportunity to become part of something special which has been growing for many years. Head chef and Owner Sebby Holmes is running Farang out of his parents’ old Italian restaurant and the restaurant is busy with customers, old and new every night.

We are looking for someone with a hunger for management in their belly who wants to learn and grow with us. We will look after you and in return we hope you will join us in looking after Farang.

Please send CV’S to [reservations@faranglondon.co.uk](mailto:reservations@faranglondon.co.uk) and Vicky will get back to you promptly to arrange an interview/ trial shift.

Cheers,

Team Farang