

About us

Fazenda is a traditional Brazilian rodizio, with a focus on high quality food and exceptional standards of service. It is part of a young but rapidly expanding, award-winning company that continues to grow from strength to strength.

Fazenda delivers an unforgettable dining experience with a unique concept from our traditional South American roots, creating the perfect environment both for guests to dine in and team members to thrive in.

About you

We believe that it is our people that make the difference and help us stand out as being the best. If you are passionate, warm and genuine, we want to hear from you. You will need to be a strong communicator, a team player, have the willingness to learn, have a keen eye for detail, show great initiative and share our values of providing the highest quality of service and products to all our guests.

What you'll get

At Fazenda we pride ourselves on investing in a happy, knowledgeable, and motivated team who in turn give 100% to our guests. Employees receive a competitive wage plus tips and have access to a great range of benefits such as: generous discount when dining at our restaurants, free food and drinks on shift, paid breaks, complimentary work anniversary meals, cycle to work scheme and Employee Assistance Programme, to name a few.

As a growing company, it is at the heart of our business to develop from within. If you demonstrate the right attitude, desire and potential, this role could potentially be steppingstone to a more senior position, and we will help with all additional training to get you there.

The Role - Head Chef

The emphasis is on ensuring effective preparation and perfect presentation and delivery of food. You will lead your team with a hand on approach, keeping them motivated and working to their full potential. The Head Chef is also responsible for: stock control, including ordering, rotating and checking quality of stock and maintaining optimal stock levels, reducing wastage; liaising with suppliers and visitors; maintaining the highest quality standards of products and in ways of working; working and communicating effectively within the kitchen and FOH teams; upholding and encouraging the highest standards of H&S, Food Safety and other relevant legislation.

The ideal candidate will possess:

- A minimum of 12 month's experience working in a busy kitchen
- A minimum of 12 month's experience managing people
- A clean-as-you-go approach and natural concern for cleanliness and hygiene
- A strong understanding of and belief in teamwork
- A passion for preparing creative and attractively presented dishes
- Excellent management and leadership style to inspire the best from our team
- A high level of product knowledge and legislative knowledge
- Sound understanding of the importance of stock control
- A proactive approach in ways of working
- Confidence, courtesy, and adaptability in the way instructions are given to the team and received from senior management
- Great communication and organisation skills and a keen eye for detail
- Familiarity with South American cuisine (desirable not essential)

If you think you have the energy and the experience for this role then please email an up-to-date CV, along with details of any notice period with your current employer and a cover letter stating why you would like to work with us and what makes you the best candidate for the role.