

We are currently recruiting for catering managers and chefs to work at our unit in Walthamstow, East London and various other locations across London.

**General Manager**

You will be responsible for setting up and preparing the stall/unit for trade, food preparation and cooking, serving customers, cleaning and maintaining equipment, stock control, food and stock deliveries, record keeping, sales management, cashing up and general administration of your location. As part of your role, we expect you and your team to deliver a fast, consistent and exceptional standard of customer service at all times. This is a hands-on, full-time position which requires flexibility and commitment.

**Jerk Chef/Colleague**

You will work alongside staff and your catering manager to prepare and cook food, handle sales and serve customers, maintain records, clean and maintain equipment, deliver stock and food orders, advertise the business and deliver excellent customer service.  As part of your role, you will also be expected to set up and break down the stall/unit at the beginning and end of each day. This is a hands-on, part-time position which requires flexibility and commitment.

**Essential:**

* Experience in a high-volume catering or bar environment
* Demonstrable knowledge of and experience preparing traditional Caribbean cuisine
* Excellent communication, interpersonal, customer service skills
* Willing to learn new skills and ways of working
* Passionate about food and people
* Flexible working hours
* Discretionary
* Hard-working
* 5+ years' experience for (management positions)

**Preferable:**

* Full UK driving license
* CBT (compulsory basic training) for motorcycles/mopeds

Since some the locations we operate in can be fast-paced and demanding, all our staff are expected to complete a probationary period of 12 weeks, the end of which will result in their attainment of Level 3 in Food Safety and Hygiene. We are looking for people who can commit to working from now until April 2019.

**Why work for Shellybelly's?**

We're a small but ambitious street food company and we want our staff to work and grow with us. Since we started as a family business, we see our team as family, which is why we're looking for the right person to join us on our mission to deliver the very best Caribbean food this side of the Atlantic. On top of the rewarding opportunity to be part of the exciting world of street food, we can offer you:

* UK Living Wage or better
* Unique opportunities to learn new skills on the job
* Opportunities to complete training and obtain recognised catering qualifications
* Personal development and progression – we love to promote from within!
* Challenging experiences and exciting locations
* Free grub and other perks that come with working in street food!
* Flexible working hours

All applicants must be available to start immediately and possess a photo passport, UK residential address and a UK bank account. All applicants must provide a reference. We look forward to welcoming you to the team!

Type – Contract

Start Date – Immediate start

Salary – Depends on experience/Up to £23,400 p/a (minimum UK Living Wage)

Contract Length – July 2018/ongoing

Please send your application to careers@shellybellys.com.