



Dulwich Village | romeojones.co.uk

Deli & Café Cook

Job Description

We are looking for an energetic & creative cook with flair & enthusiasm to join our small team. Cooking excellent quality breakfasts, brunch & lunches based on the high-quality produce in our delicatessen. Preparing soups, salads & sandwiches each day.

You will manage the product store working with the manager in ordering produce. Being adaptable and flexible is a must – there may be times when you are required to make coffee or serve front of house, getting involved in general delicatessen tasks from time to time as needed.

It's essential that you are lean & tidy operator, keeping your working area spotless, and adhering to food safety guidelines. Have a keen eye for quality and attention to detail delivering to a consistently high standard is key. Your written & spoken English must be very good, and you will be a confident communicator.

You will have had a minimum of 2 years' experience in a similar position. We are open 7 days / week and some weekend working will be required.

This is likely to be a full time position, though we are happy to hear from applicants looking for a part-time role too.

Please send your CV to patrick@romeojones.co.uk