



## **Chefs required for Café in the Crypt Trafalgar Square central London**

Café in the Crypt is looking to appoint a new Commis Chef and Chef de Partie to the team. Our catering team prepare and deliver catering for the thriving Café in the Crypt, The Courtyard at St Martin's plus events and conferences. Located in the crypt of St Martin-in-the-Fields a landmark church in Trafalgar Square, it is unique in bringing together, a wide-ranging cultural programme, a thriving commercial operation and charitable work.

This is an excellent learning and developing opportunity as you continue a career in catering. You will have the opportunity to develop, or build up the foundations of a professional career in a busy kitchen, and will be fully supported by a team of experienced chefs. You will need to demonstrate the highest levels of catering professionalism, customer service and have a positive attitude in everything you do.

The café has 224 seats, open 7 days a week, and provides in house catering for events, conferences and private dining. In addition to The Courtyard at St Martin's which opens from April to October. The daily changing buffet offers freshly prepared value for money food and attracts a mix of people from local office workers and residents to tourists from all over the world. It has been a successful component of the commercial operations at St Martin's for over 30 years, and has recently been awarded the Trip Advisor Certificate of Excellence.

Our Catering team is made up of 9 chefs, 7 kitchen assistants and approximately 30 front of house. We need to find the right people who share our passion, enthusiasm and dedication to be part of this amazing team in a beautiful area of central London.

If you are...

- Passionate – about food and working in a team
- Hardworking – who thrives in a high volume, high paced environment
- Friendly – able to work together for a great end result
- Enthusiastic – about food, people, developing great menus

...and willing to learn, please apply.

### **Working at the Café in the Crypt**

Based at: Café in the Crypt, St Martin-in-the-Fields, Trafalgar Square, London.

Working pattern: Monday to Sunday, 35 hours per week approx. (5 out of 7 days), including early morning, evening and weekend work on a regular basis.

Salary: dependant on experience and role applied for.

A meal allowance when on duty, free filter coffee and tea throughout your working day, all other items outside of allowance attract 20% discount in the Café in the Crypt/Courtyard, Shop (excluding books and CDs) and limited concert concessions.

Holiday entitlement: 28 days holiday including bank holidays.

Notice period: One week/one month (depending on role)

For a full job profile see our website [www.smitf.org/jobs](http://www.smitf.org/jobs)

## **How to apply**

To apply for any of these posts, please email the following to [hr@smitf.org](mailto:hr@smitf.org) :

- a cover statement, explaining why you wish to join our team and which position you are interested in (i.e. Commis or CDP)
- a comprehensive CV including details of your achievements in each role, and including details of two referees, one of whom should be your current or most recent employer (please note we will not contact referees without your permission)

If you would like to chat about the role, please call Daniel Leavy, Executive Chef on 020 7930 7611. Alternatively contact Nadine Swaffield, Human Resources Manager on 020 7766 1101.

Interviews by appointment only.

*(Please note only shortlisted candidates will be contacted, i.e. applications will not be acknowledged, this advert maybe removed at short notice)*