

LUCA

Whether it's mastering the art of hospitality, engaging with one of London's best Italian wine lists, learning about British and Italian food culture, or working in one of the most beautiful restaurants in the city - Luca is the place for you.

SOUS CHEF - We are looking for a bright, energetic and thoughtful Sous Chef. With flexible hours, lots of benefits and development opportunities within our dynamic team - we believe the key to your and our success is creating long-lasting careers in hospitality.

FULL TIME - 52 hours per week / £40 000 K per annum

FINANCIAL FREEDOM

Wagestream - access your wages 24/7

'Employee of the Month' awards with cash bonuses

'Refer a Friend' Bonus

Up to £500 per annum to dine with us

Up to 50% staff discount

Cost price wine & spirits through our suppliers

Financial Assistance and zero interest loans

POSITIVE WORK ENVIRONMENT

Celebrations for all life's major moments (birthdays, work anniversaries, weddings, and babies)

Bi-monthly social staff outings

Weekly staff drinks & biannual staff parties

Extra day of holidays for every year you work with us (up to 33 days per year)

Regular trips to Italy for top performers

PROFESSIONAL GROWTH

In-house training dedicated to your personal development

Regular trips to meet suppliers and producers

WSET certifications

Mental Health First Aid certification

First Aid, Fire Marshal & Food Hygiene Certifications

Complimentary English tutoring

SUPPORT WITH YOUR HEALTH AND WELLBEING

Discounted PureGym membership

Employee Assistance Program with 24/7 support and 6 counselling sessions (per annum)

Access to an on site Crisis Counselor

Company donations to charities our staff are involved in

Two healthy and delicious meals daily (all dietary requirements accommodated)

WE ARE: As one of London's most celebrated Italian restaurants, our commitment to people is at the forefront of our mission. With a focus on building a workplace for the future and an inspiring environment for all, we are looking for exceptional talent to join our award-winning team.

YOU ARE

- *A team player with a strong work ethic and good communication skills*
- *Energetic, positive and punctual, with an excellent eye for detail*
- *A professional who is driven by high standards and shows the best example of conduct*
- *Passionate about cooking and working with the best seasonal ingredients from Italy and the UK*
- *A competent cook who is comfortable on all sections of the kitchen*
- *A leader who is enthusiastic about teaching and training junior chefs*

ABOUT LUCA: Opened in Clerkenwell in November 2016, and is the second restaurant from Daniel Willis, Johnny Smith and Isaac McHale, the trio behind the multi-award winning and Michelin-starred The Clove Club, Shoreditch. The kitchen is headed up by Robert Chambers (previously of The Square, Locanda Locatelli, the Ledbury), who brings to Luca his interpretation of traditional Italian cuisine that celebrates the best of seasonal British produce.

APPLY NOW.