Love what you do, love where you do it and be part of an amazing team, aspiring to be the best in casual dining in our busy and iconic bistros.

Have you got the passion, culinary expertise and experience of fresh food to be our next Head Chef?

**We'll serve up...**

* A competitive salary per annum
* A very generous performance related bonus structure, which also recognises over performers
* We care about training and upskilling our employees, you will have access to our in-house leadership training programme
* You will have a full induction and fantastic on the job training
* The opportunity to win a trip to France, recognising high performers
* Annual conferences and awards
* The option of a free bistrot meal on shift
* You will have a structured career pathway and receive ongoing career development
* Monthly incentives to support and encourage a high performing team on an individual, team and regional level
* You can dine at any of our restaurants and stay in our rooms at a discounted rate
* Discounted prestigious French wine at cost price
* Recommend a friend scheme worth up to £1500

**What you bring to the table...**

The ability to lead and manage a high performing team, nurturing skills, building confidence, promoting enthusiasm and developing an exceptional knowledge about our food offerings

The confidence to learn and perfect the creation of all our dishes, ensuring food is cooked and presented correctly, always to the agreed company specification

Passion to create and uphold the highest standards across all areas (food, employee engagement, customer service, financial performance, health and safety)

The skills and knowledge to manage orders, stock, invoices and food profit, in line with sales

Follow our social media pages and keep in touch!

Facebook – Bistrot Pierre Careers

Twitter – @bistrotcareers

LinkedIn – Bistrot Pierre

Instagram – @bistrotcareers