

# wagamama

## be you. be a line chef

### what do you do in wagamama?

be passionate about working with fresh ingredients. prepare each wagamama dish exactly to spec to ensure our high standards of food quality are maintained be focused on presentation and consistency be able to perform under pressure when the kitchen gets busy

### job requirements

- ★ take appropriate action when ingredients are not at wagamama standard and inform head chef/sous chef
- ★ accurately prep all ingredients according to wagamama standards
- ★ open and close section according to wagamama standards
- ★ take pride in each plate of food that is sent from the kitchen to the customers' table/take away order work well with the front of house team to address customer queries/complaints about food quality
- ★ work at required speed during service to ensure customers receive their orders in shortest possible time
- ★ high standard of personal hygiene



### interested?

[click here to apply](#) or

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