

wagamama

be you. be a back of house manager

what do you do in wagamama?

have great skills on all wagamama stations. take initiative to help and support wagamama line chefs to deliver brilliant food. be ambitious, take on additional responsibilities, be the person who helps and supports wagamama line chefs to cook dishes, on all stations, according to our brilliant standards

job requirements

- ★ commitment to maintaining the highest quality of food in the kitchens according to company standards
- ★ motivates team to deliver the highest levels of performance at work, to ensure the consistency of wagamama food
- ★ during shift, encourage, support and help wagamama line chefs and kitchen assistants
- ★ knows every spec of each dish, to ensure consistency of food quality
- ★ is able to work on every station (teppan, ramen, fry, wok, juice and sushi)
- ★ has good knowledge of haccp and how this applies to wagamama kitchens and ensures principles applied by all wagamama chefs on shift
- ★ assist sous chef with stock taking, supplies ordering, temperature checks
- ★ does spot checks to ensure kitchen team is operating according to company standards during service
- ★ ensure all prep for service done accurately according to wagamama standards
- ★ helps with training and developing wagamama line chefs and kitchen assistants to work across all stations in the kitchen
- ★ good knowledge of wagamama work safe policies and food hygiene policies and ensure these are adhered to by wagamama line chefs on shift
- ★ work with the team to ensure the kitchen is maintained and cleaned to wagamama standards
- ★ maintain a high standard of personal hygiene



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