



KO Brentwood

Job Title: Curry (Karahi) Chef

Location: Brentwood, Essex

Salary: £38,000 - £42,000

Job Type: Full-Time

Experience Level: Suitable for young professionals entering the food industry as well as those with experience in upmarket and commercial kitchens.

About Us:

KO Brentwood is an exciting new chapter in the KO legacy, blending authentic culinary traditions with a modern twist. We are passionate about delivering exceptional food and a warm, welcoming dining experience. As we continue to innovate, we are looking for a skilled and dedicated Karahi Chef to join our team and play a pivotal role in our kitchen.

Job Role & Responsibilities:

The karahi, a traditional iron pan, is essential in creating authentic flavours. Its thick, heavy base and sloping sides allow for even heat distribution, which enhances the caramelisation of ingredients, intensifies spice infusion, and develops deep, rich flavours in every dish.

As a Karahi Chef, you will be responsible for crafting exquisite curries and other traditional dishes, ensuring the highest quality and consistency in every preparation. Your responsibilities will include:

- Preparing, cooking, and presenting a wide range of authentic curries using a Karahi and other traditional cooking techniques.
- Developing and refining rich, flavourful sauces, marinades, and spice blends for an authentic taste.
- Managing stock levels of key ingredients such as whole spices, pastes, and fresh produce.
- Monitoring the cooking process to ensure dishes are cooked to perfection, balancing heat and spice to create depth of flavour.
- Collaborating with the kitchen team to introduce new menu items while maintaining the authenticity of traditional dishes. Ensuring strict hygiene and food safety standards are adhered to at all times.
- Managing kitchen prep work, including chopping, marinating, and portioning ingredients efficiently.

Requirements:

- Certification in tandoor cooking or relevant culinary qualifications by a reputable ISO or similarly registered training centre, these will be assessed and verified on an individual basis.
- Experience as a Karahi Chef or Curry Chef in an upscale or high-volume Indian kitchen.
- Knowledge of spice combinations and traditional Karahi cooking methods.
- Ability to work efficiently in a fast-paced environment without compromising on quality.
- Passion for authentic flavours and a keen eye for detail in presentation.
- Familiarity with kitchen hygiene regulations and food safety standards.
- Strong team player with excellent communication skills.
- Ability to innovate while respecting the integrity of traditional recipes.
- Outstanding references

What We Offer:

- Career growth opportunities within the KO brand.
- A professional yet creative work environment where your skills and ideas are valued.
- A chance to be part of an exciting new dining concept.
- Training and development opportunities to further enhance your culinary expertise.

How to Apply:

If you are a talented Karahi Chef who is passionate about authentic cooking and ready to take the next step in your career, we would love to hear from you! Please send your CV and a cover letter detailing your experience and enthusiasm for the role to recruitment@kobrentwood.com.

We look forward to welcoming a skilled and passionate Karahi Chef to our team!