



KO Brentwood

Job Title: Tandoor Chef

Location: Brentwood, Essex

Salary: £40,000 - £43,000

Job Type: Full-Time

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

About Us:

We are an exciting new North Indian restaurant set to open soon, blending traditional flavours with a modern dining concept. Our kitchen is built on the mastery of three core techniques: Tandoor, Karahi (Curry), and Grill, with a strong emphasis on our "Thrill of the Grill" philosophy. Our focus is on authentic North Indian cuisine with an innovative touch, and we are seeking a talented Tandoor Chef to join our opening team. If you are passionate about tandoor cooking, eager to refine your skills, and want to grow in a dynamic culinary environment, this opportunity is for you!

Job Role & Responsibilities:

As a Tandoor Chef, you will be responsible for:

- Preparing and cooking a variety of authentic tandoori dishes, including specialty dishes, naan, roti, Sheekhs, and marinated meats, using traditional and contemporary techniques.
- Managing the tandoor oven, ensuring optimal temperature control for perfect cooking results.
- Innovating and adapting traditional tandoor recipes to fit modern dining trends while preserving authenticity.
- Preparing and maintaining high-quality marinades, doughs, and spice blends.
- Maintaining food safety and hygiene standards, ensuring compliance with all health regulations.
- Managing stock levels of tandoor-related ingredients and assisting with inventory control.
- Collaborating with the broader kitchen team to create an exceptional dining experience.
- Keeping skills up to date through training and development

Requirements:

- Previous experience in an upmarket commercial kitchen with a focus on tandoor cooking.
- Certification in tandoor cooking or relevant culinary qualifications by a reputable ISO or equivalent registered training centre, these will be assessed and verified on an individual basis.
- Knowledge of North Indian flavours, spice combinations, and traditional cooking techniques.
- Ability to work in a fast-paced, high-energy kitchen environment.
- Creativity to blend traditional tandoor dishes with modern plating and presentation.
- A strong work ethic, team spirit, and passion for high-quality cooking.
- Outstanding references

What We Offer:

- Attractive salary package.
- Training to refine and expand your tandoor skills.
- Career progression opportunities in a growing restaurant brand.
- A chance to be part of an exciting new concept, shaping the future of our culinary identity.
- A supportive team environment where your creativity and expertise are valued.

This is a fantastic opportunity for an ambitious Tandoor Chef looking to take their career to the next level. If you have a passion for North Indian cuisine and want to be part of something innovative, we'd love to hear from you!

How to Apply:

Please send your CV and a short cover letter detailing your passion for tandoor cooking to recruitment@kobrentwood.com