



Head Chef

Inception Group - Bunga Bunga Battersea

Salary £30,000 - £35,000

Inception Group is looking for a kitchen manager to oversee our main food offering in Battersea. An all-encompassing role to oversee the financial, logistical and personnel for the food side of the business.

Your responsibilities will include:

- Ensuring all legal and compliance standards are adhered to and maintained at all times including food safety, hygiene and health legislation
- Recruitment and development of your own team
- Ensure the members of your team are properly trained and their records up to date
- Creative oversight towards the menus including seasonal specials and promotional dishes
- Ensure the company values are apparent within your team
- Recognise and reward hard work or extra effort



The Company...

Purpose: To Bring People together and to entertain them with unique and memorable experiences.

Inception Group operates Maggie's, Bunga Bunga, Cahoots, Barts and the Mr Fogg's collection. We are currently made up of 10 sites across London and have 3 more opening within the next 12 months! Founded in 2009 by Duncan Stirling and Charlie Gilkes, Inception Group operates some of the most loved venues in London famed for their immersive experiences and unforgettable style. We believe that great hospitality comes from a warm welcome and that we can meet any challenge when we support each other.

What are we looking for...?

Are you...

Results driven? – Do you have the determination to set and achieve your own goals?

Organised? – Do you have the ability to plan, prioritise and organise your work?

Full of initiative? – Are you willing to take appropriate action before being asked?

A great relationship builder? – Can you build and maintain effective internal and external relationships?

An effective communicator? – Are you able to convey ideas effectively and engage your team?

Do you share our values? – Are you passionate to make the most of your job in a positive and fun way?

The right candidate must have a minimum of 3-4 years' experience in a relevant position(s) with a period of time spent working with Italian cuisine, in particular pizza dough and ovens. You must have London experience working in venues with revenue volumes over £40k net per week and a kitchen team of at least 10, in addition you must possess a minimum food safety level 2 certificate. You will have creative input to the menu and expected to produce regular specials and promotions working with our marketing and PR teams.



Why work for Inception Group...?

- Great employee perks and bonus scheme
- Annual recognition awards ceremony for staff and managers
- Christmas conference – a chance to have your say followed by the company ball!
- Expanding company with huge development opportunities
- 85 % of our managers have been promoted internally
- Training destinations have been in Paris, Marrakesh, Seville and Barcelona!

If you would like to discuss this or another role further please contact: careers@inception-group.com with a copy of your CV, we look forward to hearing from you!