



Kitchen help – Curry Club (Take-out kitchen)

Mission Masala & Bombay BBQ brings, banging Indian flavors with a modern twist, heartwarming signature curries, typical street snacks, vibrant tandoor inspired BBQ dishes. Our CURRY CLUB take away means our guests can enjoy the same quality and flavors in their own homes.

Are you looking for a consistent job, available to work evenings and excited to be part of a dedicated team, the read on...

Job description

Work in our takeaway kitchen with hot & cold preparation: chopping, grilling, frying & heating.

- Operate the fryer, oven and other basic kitchen equipment during service.
- Prepare food as per instructions and guidelines.
- Collaborate with the rest of the (culinary) team to ensure high-quality food and service.
- Support day kitchen with MEP & festival preps.
- Respect safety standards during the work & maintain a clean workspace and take care of kitchen tools.
- Ensure all FAVV & HACCP regulations are followed. (From labelling, storing, FIFO and logging reports)
- Cleaning and restoring everything for the next shift.

Qualifications

- Experience in a kitchen, good knife skills & willingness to learn.
- Good level of English both spoken & written.
- Able to follow and execute under instruction & good in communication.
- Team player & trouble-shooter

Requirements

- Start date: Immediate.
- Based in the region of Antwerp.
- Weekend and evening work is essential.

If this sounds like the environment for you, then please get in touch with your CV and a few words about yourself.
Drop us a mail at: work@missionmasala.be