

## CHEF

**Location:** Crosby, L23

Creative and Talented Chef Wanted for Fast-Growing Bar and Restaurant!

### Who are we?

We are The Angus. As a venue like no other, we strive to create an unforgettable food and drink experience for all our guests, complemented by the very best live music and sport.

At The Angus, our mission is to surround ourselves with amazing people day and night. Whether it's grabbing a bite to eat, meeting up with mates or staying for the game, we aim to provide an exceptional and immersive experience that keeps our customers coming back for more.

We take pride in our ambition and forward-thinking approach. We are constantly seeking new and innovative ways to enhance our offerings and exceed the expectations of our valued customers. Our team is dedicated to delivering exceptional service, ensuring that each visit to The Angus is nothing short of extraordinary.

We are committed to providing a space where guests can relax, enjoy great food and drinks, immerse themselves in live music and be the number one choice for live sport.

### The role:

Are you a passionate and innovative chef looking for an exciting opportunity to showcase your skills and creativity? Look no further! We are a rapidly expanding bar and restaurant business, about to open a brand-new venue, and we are searching for a talented Junior Chef to join our team.

At The Angus we have a fresh and exciting small plates concept. However, we believe in the power of individuality and encourage our team to bring their own unique ideas to the table. We want you to showcase your flair and help us create an unforgettable culinary experience for our valued customers.

### Key Responsibilities:

- Prepare and cook delicious dishes in accordance with our menu and small plates concept
- Bring your own creativity and ideas to improve and enhance our existing offerings
- Ensure presentation of every dish is exceptional, paying attention to detail and aesthetics
- Maintain high standards of food quality, taste, and consistency
- Collaborate with the front of house team to ensure smooth operations and timely service
- Assist in menu development and seasonal updates

### Requirements:

- Previous experience as a chef is preferred, but we are open to enthusiastic college leavers with a passion for cooking
- Creative mindset with the ability to think outside the box and bring new ideas to the table
- Attention to detail and a strong sense of presentation
- Ability to work in a fast-paced environment and handle pressure effectively
- Strong organisational and time management skills
- A team player with excellent communication skills

### What you get:

- A excellent salary

- A quarterly and yearly bonus scheme
- A real say in how our business is run
- Discounts across all our venues
- Pension scheme

This is an incredible opportunity for a junior chef who is eager to spread their wings and make a name for themselves. We offer a supportive and collaborative work environment that encourages growth and development.

**How to apply:**

If you are ready to join our dynamic team and help shape the future of The Angus, please submit your CV, along with a cover letter telling us why you are the perfect fit for this role to

[liverpool@theangus.co](mailto:liverpool@theangus.co)

We can't wait to meet you and see what you've got!

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