**Role**: Full Time Breakfast Chef  
**Hours:** 45 hours, 7am - 4pm, 5 days a week across a 7 day rota

**Location:** The Briny, Clarence Esplanade, Southsea

The Briny is a family-run seafood restaurant on Southsea Seafront. Our open kitchen serves food from breakfast through til dinner. Our ingredients are sourced from the best suppliers, where possible locally and our team will always be happy to share with the customer, the journey from farm or sea to plate.

**Who are we looking for?**

Our Breakfast Chef will be responsible for running the breakfast service 5 days week, whilst the other chefs in the kitchen, prepare for lunch service.

- Experience in a professional kitchen is essential.

- Speed, accuracy and passion.

- A chef who enjoys working as part of a small team in a fast-paced environment.

- Enthusiasm, energy, and a keenness to embrace new ideas.

**Main Responsibilities:**

· Producing menu items in accordance with the Head Chef’s instructions.

· Taking delivery of food from suppliers and building a good rapport with those suppliers.

· Maintaining the highest levels of cleanliness and hygiene at all times

**We will offer:**

- Beautiful, buzzing work environment  
- Strong, friendly team  
- Personal development and training  
- Free food when working and 20% discount at our sister restaurants

We are a family run business, passionate about our staff. We enjoy developing and supporting team members to grow within the company. We run 4 restaurants in Portsmouth and so there is always room for movement and growth.