



KO Brentwood
Job Title: Grill Chef
Location: Brentwood, Essex
Salary: £40,000 - £43,000
Job Type: Full-Time

Experience Level: Suitable for highly skilled and experienced professionals

About Us:

KO Brentwood is a distinguished dining destination that harmoniously blends traditional Indian culinary techniques with modern innovation. Our menu is centred around three core cooking methods: Tandoor, Karahi (Curry), and Grill, with a particular emphasis on our "Thrill of the Grill" philosophy. We are seeking a skilled and passionate Grill Chef to take charge of our large, brand-new 2.2-meter grill, ensuring that our dishes reflect the bold, smoky, and authentic flavours that define Indian grilling.

Job Role & Responsibilities:

As a Grill Chef at KO Brentwood, you will play a crucial role in delivering the highest-quality grilled dishes, inspired by the diverse grilling traditions of Indian cuisine. Your responsibilities will include:

- **Indian Grilling Expertise:** Mastering the art of Indian-style grilling, including marination, spice application, and traditional cooking techniques that enhance flavour and authenticity.
- **Precision Cooking:** Ensure precise grilling of meats, seafood, paneer, and vegetables over our large 2.2m open-flame grill, balancing high-heat searing with slow cooking techniques for depth of flavour.
- **Signature Grill Dishes:** Develop and refine a variety of Indian grill classics for our modern menu
- **Maintaining the "Thrill of the Grill" Concept:** Bring energy and excitement to the visible kitchen, engaging with front-of-house staff to enhance the guest experience.
- **Marination & Spice Mastery:** Prepare authentic Indian marinades, using freshly ground spices, yogurt-based blends, and traditional tenderising techniques to enhance texture and taste.
- **Quality Assurance:** Maintain the highest standards of food quality, ensuring consistency in flavour, juiciness, and smoky aromas that are characteristic of great Indian grilling.
- **Station & Fire Control:** Oversee the grill station, ensuring correct temperatures, fuel management, and safety protocols when handling open flames and charcoal.
- **Health & Safety Compliance:** Adhere to strict food hygiene, allergen awareness, and fire safety regulations, ensuring a clean and safe working environment.

Requirements:

- **Experience:** Experience as an Indian Grill Chef, Tandoor Chef, Karahi Chef or in a similar role, preferably in a high-end Indian restaurant or kitchen environment
- **Certification:** In grill/Indian cooking or relevant culinary qualifications by a reputable ISO or equivalent registered training centre, these will be assessed and verified on an individual basis.
- **Attention to Detail:** Keen eye for plating, portion control, and consistency in cooking.
- **Adaptability:** Ability to work under pressure in a fast-paced, high-volume environment.
- **Communication Skills:** Strong interpersonal and teamwork abilities, ensuring smooth coordination with the kitchen and front-of-house staff.

What We Offer:

- Attractive salary package.
- Training to refine and expand your 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.

How to Apply:

If you are a passionate Indian Grill Chef with a dedication to bold flavours, live-fire cooking, and culinary excellence, we want to hear from you! Please send your CV and a cover letter detailing your relevant experience and enthusiasm for the role to recruitment@kobrentwood.com.