

Strive Recruitment



Electric Mayonnaise

Electric Mayonnaise was co-founded by Neil Gander and Ella de Beer, who between them have 40 years' experience in operations and kitchens, working with independent start-ups, restaurants, food retailers and hotels.

We are dedicated to professional development and career-long learning, filling the gap between education and on-the-job training to help reduce the skills shortage and invest in the future of the hospitality industry.

Our courses and workshops cover relevant and contemporary topics that will take you through every stage of your career or food business expansion.

Company website: <https://www.electricmayonnaise.co.uk/>

Roles Available & What's in it for you...

Working with one of our Employment Partners includes great benefits, for example:

- ✓ Competitive salary up to £14.50 per hour
- ✓ A social job, meeting lots of different people and doing different things each day.
- ✓ Great work life balance with contracted hours between 20 hours and 40 hours per week.
- ✓ Training to get you settled into your role, learning academies to broaden your skillset and development that helps you think, make, and thrive at work.
- ✓ Continued learning from the best in the industry to keep your career moving forwards - Lots of opportunity to progress as part of a global company.
- ✓ 28 days holidays (inclusive of bank holidays), pension, and life insurance.
- ✓ A health cash plan to claim money back and get access to lots of ways to support your physical & mental wellbeing.
- ✓ It's ok not to be Ok, we have a confidential hotline for any support you require about anything and a network of mental health first aiders.
- ✓ Treat yourself once in a while with lots of retail & hospitality perks through our partners.
- ✓ Goes without saying, but we'll feed you during your shift.
- ✓ Excellent discounts across each company for you and your nearest and dearest
- ✓ Extra time off to volunteer with one of our partner charities
- ✓ Regular team get togethers, from our team drinks to our (pretty special!) bi-annual parties – we know how to have a good time!

- ✓ Enhanced family leave for when you're expanding your family.
- ✓ An annual diversity and inclusion calendar of events creating opportunities for you to learn, celebrate and make a positive impact.

What you'll do...

Runner

You keep things running (pun intended!) by making sure the team have everything to provide that memorable guest experience – from bringing out food, to clearing up tables, getting them set up for the next guests and occasionally taking orders.

Barback

Cocktail bars have many products and bits of equipment that all need to be in the right place at the right time. You'll be the person making sure the bar runs smoothly, ensuring they have the correct spirits and mixers, wines, ice, glasses and shakers, whilst you continue learning professional bartending skills and mixology.

Commis Chef

A foot in the door in the world of world class kitchens. Cooking with the best, freshest ingredients in a structured professional kitchen. As a commis chef there are unlimited learning opportunities and you'd be expected to learn something new every day. You'd be working side-by-side with an experienced chef assisting in prep and cooking to order.

Reception Host

The face of the business. You'll be an outgoing and chatty person. Working in a team you'll be taking booking and allocating tables. Welcoming new guests and making sure they are comfortable and remembering previous guests and their preferences.

What we're looking for...

- ✓ You're looking for a place where you can be you, no clones in suits here.
- ✓ Passion for hospitality – you're all about creating memorable experiences for others, be they guests or colleagues.
- ✓ You're not precious. We leave our egos at the door and help get shit done.
- ✓ You're up for doing things differently and trying (almost) everything once.

- ✓ You want to be part of a team that works hard, supports each other, and has fun along the way.

If you would like to apply for a position following your Hospitality SWAP course, please email info@striverecruitment.co.uk and we will support you with an application and/or setting up an interview.