

Job Description: Head Chef – Italian Restaurant Bella Donna

Position: Head Chef

Location: Bella Donna, London (Canary Wharf)

Employment Type: Full-Time

Salary: £35,000 per year + performance-based bonuses

About Us:

Bella Donna is part of a prestigious restaurant chain with over 20 years of ability in delivering authentic Italian cuisine. With locations in Milan, Rome, Venice, Birmingham, Cardiff, Liverpool, and London, we pride ourselves on offering traditional Italian dining experiences crafted with the finest ingredients. At our vibrant Canary Wharf location, we are looking for a skilled and professional Head Chef to lead our kitchen team and support the exceptional standards that Bella Donna is renowned for.

Key Responsibilities:

- **Expert in Italian Cuisine:** Prepare, design, and oversee a menu featuring authentic Italian dishes such as handmade pasta, risottos, pizzas, and classic desserts.
- **Leadership:** Lead, train, and motivate the kitchen team, ensuring smooth operations and high performance.
- **Menu Development:** Create new and innovative dishes while staying true to traditional Italian flavours and incorporating seasonal, high-quality ingredients.
- **Quality Control:** Ensure all dishes meet the highest standards of taste, presentation, and consistency.
- **Cost Management:** Manage kitchen budgets, including food costs, supplier relationships, and stock control to support profitability while minimising waste.
- **Health & Safety:** Ensure the kitchen follows all food safety and hygiene regulations, supporting a clean and safe working environment.
- **Team Collaboration:** Work closely with the management and front-of-house team to deliver an outstanding dining experience for guests.

- Problem Solving: Tackle challenges efficiently and professionally to keep a well-run kitchen, even during busy periods
- Qualifications and Skills:
 - Professional Expertise: Comprehensive knowledge of Italian cuisine, including traditional cooking techniques, regional specialities, and the use of authentic ingredients.
 - Experience: At least 5 years of experience working in professional kitchens, with a minimum of 2 years as a Head Chef or Senior Sous Chef, ideally in an Italian restaurant.
 - Leadership Skills: Demonstrable ability to lead, manage, and inspire a team while fostering a positive working environment.
 - Creativity: A passion for blending traditional Italian culinary heritage with modern ideas.
 - Organisational Skills: Strong time and resource management skills to ensure efficiency in a fast-paced kitchen environment.
 - Certifications: A culinary degree or equivalent professional experience; food safety certification is essential.

What We Offer:

- Competitive Compensation: £35,000 per year plus performance-based bonuses.
- Career Growth: Opportunities for career progression within an internationally recognised restaurant chain.
- Supportive Team: Join a talented, passionate, and supportive team in the heart of Canary Wharf.
- Reputation: Work with a brand celebrated for its excellence across major cities including Milan, Rome, and Venice.

How to Apply:

- If you are a passionate and professional chef with a strong ability in Italian cuisine, we would love to hear from you. Please send your CV and a cover letter outlining your experience and vision for leading a top-tier Italian kitchen to bellarestoarrant.

Bella Donna is proud to be an equal opportunities employer and welcomes applicants from all backgrounds.

CV

YOVKA NEDEVA

Student Number: 1908958

PROFILE

Experienced and passionate chef with over five years of working in Italian kitchens. Skilled at creating authentic, flavour-packed dishes and leading a team in a busy kitchen environment. Known for my creativity with classic recipes, attention to detail, and making sure every plate leaves the kitchen at its best.

SKILLS

- Italian Cuisine Expertise – Skilled in making fresh pasta, risottos, and wood-fired pizzas with a focus on tradition and innovation.
- Kitchen Leadership – Experienced in managing kitchen teams, training junior staff, and keeping operations running smoothly.

- WORK EXPERIENCE

- Sous Chef | La Cucina Italiana | Milan, Italy
- 2019 – Present

- Supported the Head Chef in running the kitchen and leading a team of 10 chefs.
- Developed creative twists on Italian dishes, boosting customer satisfaction.
- Managed stock and supplier orders, cutting food waste by 15%.
- Ensured the kitchen met the highest hygiene and safety standards.

- Chef de Partie | Trattoria Toscana | Florence, Italy
- 2016 – 2019
- Focused on pasta and sauce preparation, keeping flavours traditional yet fresh.
- Worked on creating seasonal specials with the Head Chef.
- Helped train fresh staff in Italian cooking techniques and best practices.
- Improved plating and presentation, earning praise from customers.

- Commis Chef | Ristorante Bella Roma | Rome, Italy
- 2014 – 2016
- Assisted in food preparation during busy services.
- Learned the foundations of Italian cooking, including antipasti, mains, and desserts.
- Kept workstations to high cleanliness standards.

- ACHIEVEMENTS

- Won Best Regional Pasta Dish at the Culinary Expo, Milan (2021).
- Recognised for leadership and creativity at La Cucina Italiana (2022).

- LANGUAGES
- Fluent in Italian and English
- REFERENCES
- Available upon request

COVER LETTER

YOVKA NEDEVA

Student Number: 1908958

26/11/2024

Dear mr Adriano

- I am writing to apply for the Head Chef role at Bella Donna. With over five years of experience in Italian kitchens, I am confident in my ability to run a successful kitchen and create delicious, authentic dishes that your customers will love.
- In my current role as Sous Chef at restaurant la Cochina Italian, Milan, I have developed creative twists on traditional Italian dishes, helping to increase customer satisfaction. I have also worked on improving efficiency, reducing food waste, and keeping high hygiene standards. Leading a team of 10 chefs has taught me how to manage staff and keep everything running smoothly, even during busy periods.
- What I love most about Italian cuisine is the focus on fresh, simple ingredients and the balance of flavours. From crafting handmade pasta to perfecting sauces, I am passionate about delivering quality dishes every time. I am also always

looking for ways to innovate, whether it is through new techniques or modernising classic recipes.

- I am excited about the opportunity to bring my skills and enthusiasm to Bella Donna. Your focus on delicious Italian kitchen really appeals to me, and I would love to be part of your team.

Thank you for considering my application. I would be happy to meet and discuss how I can contribute to your kitchen.

Best regards,

YOVKA NEDEVA

