

# Jobs

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## Job of the fortnight

Chef/Food Preparer, Vapiano, 19-21 Great Portland Street, London W1W 8QB



★ Vapiano is a new value-for-money yet sophisticated 'fast/casual' restaurant concept, offering freshly made, high-quality authentic Italian food. Opening its first UK outlet in June 2008 in central London, Vapiano was conceived in Germany and is brought to the UK by Ian Daly and Mary McLaughlin. The London Vapiano joins 30 locations in Europe and several in the US, with over 50 more planned globally.

Serving from morning till late, Vapiano boasts chic Italian décor and freshly made food with an average spend of £10, and is expected to appeal to casual diners and business professionals alike. Customers order directly from the chef, who prepares meals from individual work stations in full customer view.

The Vapiano chip-card concept is new to the UK. It tracks each guest's dish and drink order, which enables diners to eat without being rushed, or to enjoy a quick bite with no delays.

Vapiano is looking for kitchen staff to prepare food in front of customers while talking them through the process. They need not necessarily be qualified chefs, but people with a love of making good food from scratch.

Applicants should have these attributes: the ability to cook and interact with customers at the same time; a natural communicator and confident showman/woman with a sense of fun and humour; enthusiasm and energy; organised, committed and hard-working.

There are real opportunities to grow with the business, and for promotion. Vapiano is committed to giving staff the best possible training and understands the power of investing in people. This is an exciting opportunity to work for a vibrant company that will make quite an impact on the UK dining scene. 📍

For more details call 020 7268 0080 or visit [www.vapianointernational.com](http://www.vapianointernational.com)

### Going places

■ Emirates Stadium Events has appointed Oleg Ibragimov as Head Chef of its exclusive Diamond Club restaurant led by Michelin-starred chef Raymond Blanc. Ibragimov, who will

become Head Chef at the end of May, first came to Blanc's attention working at Blanc's award-winning Le Manoir Aux Quat' Saisons in Oxford as Chef de Partie from 2003 to 2006.

■ Von Essen hotels is pleased to announce the appointment of Michael Obray as General Manager for the Greenway Hotel in Shurdington, Gloucestershire. Previous positions

also include being Food and Beverage Operations Manager for Directors Table at The Baltic Exchange. ■ Anthony Taylor is the new Head Chef at Oldfield's restaurant in Durham. The

Sunderland-born chef was previously Head Chef of Pete Zulu of the Toy Dolls' Black Horse restaurant in West Boldon, Tyne and Wear. Before that he worked in London and Sydney.

Send your job move news to [sally.shore@restaurantmagazine.co.uk](mailto:sally.shore@restaurantmagazine.co.uk)

### AGENCY ACCOUNTS

#### TUNA RECRUITMENT

##### What kind of positions do you specialise in filling?

We recruit all levels of management in branded restaurants, from trainee managers to area level.

##### How long have you been trading?

Tuna Recruitment was launched last year. Our team has a long history in hospitality recruitment and all our consultants have experience in the industry.

##### What questions do you always ask at interview?

The usual questions, but feel that a relaxed, informal interview works. Candidates are asked if they have a picture of the role they are looking for. We ask what is important to the candidate in their next position too.

##### How do you find the right jobs for candidates?

We look for experience, passion, integrity and sometimes a humble nature. We believe that what's in the heart is key to fitting into a team. We speak to our candidates about what our client company is looking for and has to offer. We listen and work hard to ensure we offer a personal, professional service.

##### What areas of the UK do you serve?

We operate throughout the UK and if necessary will travel to meet candidates. All positions are live with [www.bighospitality.co.uk](http://www.bighospitality.co.uk)

##### What are your plans for the future?

Our current strength lies with branded restaurants, but we hope to add a hotel and bars division in future.

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