



Job title *Pizza Chef*

Location: *The Dusty Knuckle - Dalston E8*

Contract: *5 shifts a week, Wednesday - Sunday*

Start date: 20th April 2024

Salary: *£13.15 - 14 per hour depending on experience*

Application closing date: *7th April 2024*

The Dusty Knuckle Bakery is a purpose driven business which operates busy cafes and restaurants, serving very high quality food and drinks whilst also distributing bread and pastry to other businesses. Whilst we consider our products at TDK to be some of the best in London, we are about much more than just baking.

TDK runs a youth training programme. We provide work-based mentorship/support, training, and employment opportunities to at risk youth, including those with offending histories. We believe in equipping trainees with the confidence, skills, personal accountability, and support network to develop productive, functional lives.

We have worked tirelessly since 2014 to grow the business from a fledgling start-up in a 40 ft shipping container into a profit-for-purpose food venture with strong brand recognition and a loyal following. We now employ 100+ staff and are developing training routes specifically designed and reserved for at-risk young people. Our social impact program is embedded within the bakery, kitchen, and café operations.

Why work for us?

Part-bakery, part-cafe, part training-program, The Dusty Knuckle is a truly unique workplace. We opened a second site in 2021, expanded our production HQ, and are looking to grow gently in the coming years, refining our training programme and operations as we go. Join our team, and you will:

- be part of an expert crew with a detailed understanding of baking, cooking & hospitality
- have opportunities for career progression in a diverse and growing organisation with ambitions
- be given paid training opportunities

Enjoy our staff perks; At TDK , we offer:

- Paid training days
- Additional day's holiday for every year worked
- Regular in house massages for staff
- Free staff food, coffee, bread and pastries every day
- Cycle to Work scheme
- Employee support and specialist third party wellbeing service
- Regular appraisals to develop person-specific career goals
- Day off on your birthday!
- Free use of our Campervan (if over 25 and a clean UK license)

The Role

You'll be working outside in a high energy, hard working and vibey space. We share "the yard" with 2 other businesses (one restaurant, one brewery) and in the summer there is a real buzz about the place. Should you enjoy your time with us there is a strong potential for you to join our Kitchen Team beyond the summer role. TDK is at a really exciting time of its growth and we are currently looking at expanding our operations with another site.

We run the pizza nights - Thursday, Friday, Saturday & Sunday nights and there'll be a prep day on Wednesday. It's a great opportunity for anyone looking to hone their pizza skills and have a cracking time in the process. This role reports to the Head Pizza Chef.

You will:

- *Have experience of cooking using a wood oven.*
- *Be methodical and diligent and have good attention to detail.*
- *Be passionate about eating, cooking, tasting, and teaching others how to be the same.*
- *Have an unwavering determination to make delicious food.*
- *Be patient & calm.*
- *Be committed to TDK values of nurture, kindness, honesty and aiming high*

To apply for this position please send your CV to harry@thedustyknuckle.com alongside a cover letter explaining, based on the skills required for the job, why you are suitable for the role and why you want to work at The Dusty Knuckle.