



# DISHOOM IN EDINBURGH

We are a truly first-class (award-winning!) place to work and we're humbled to have been voted as #4 Best Company to work for and #1 Best Company in Hospitality and Leisure in the UK's Top 100 Best Companies awards.

## ABOUT US

Our Edinburgh restaurant is a busy, bustling place, full to the brim with Bombay food and culture and a very big-hearted and talented team who will support you from day one.

We care deeply about looking after our team and work hard to make life at Dishoom the best it can be. This is a place where people can learn, grow and develop skills that will stand them in good stead for a lifetime

Above all, we care about making Dishoom a place where jobs turn into satisfying and long-lasting careers.

## THE JOB

- ✓ **Positions:** Front of House & Back of House roles (Runners, Hosts, Servers, Bar backs, Bartenders & more!)
- ✓ **Job Type:** Full-time job contract - 6 month minimum commitment required
- ✓ **Hours:** Guaranteed 38-40 hours/week
- ✓ **Interview type and job offer:** Online ZOOM interviews pre-departure or in person if you're in the UK
- ✓ **Wages:** £9.50/hour + tips and tronc (this works out to £12.50-£17/hour depending on your role)
- ✓ **Experience:** Previous hospitality experience favoured but not required for entry level positions. For Bartender and Server roles previous experience is required.
- ✓ **Training:** Provided
- ✓ **Season:** Year round start dates available
- ✓ **Travel Flexibility:** Moderate - Travel time off must be approved by management

\*Please note - The content in this email is provided as a guide and for your information, and is the most current version at the time you receive this. Always double check terms of employment directly with HR, and accept that data as absolute



**Grooming Policy:** Relaxed, beards, facial piercings, dreadlocks all ok.



# DISHOOM STAFF BENEFITS

## TRAINING

### Top Class Training & development

We believe in developing people. We want to help you thrive and grow so that you can achieve what's important to you. Ambitious team members are encouraged to sign up to the Dishoom Learning Library and enrol in either Babu Masterclass or Kitchen Academy.

These academies help craft skilled, knowledgeable and happy managers. Babu Masterclass is a six-month management training programme for Front of House teams. You'll develop fine skills.

Hard-working and enterprising kitchen team members become highly-skilled Junior Sous Chefs through Kitchen Academy – a most thorough and rewarding training course.

## STAFF PERKS

- ✓ **Holidays 28 days off** (including Christmas Day, Boxing Day and New Year's Day)
- ✓ **Plentiful savings** courtesy of Perkbox to name a few: Free coffee every month, Savings on clothing from top-notch retailers, Exceptional discounts for holidays, Special prices for technology goods
- ✓ **Perks of the Job** When in the café, enjoy: Fine and wholesome dedicated team meals, Bottomless hot drinks, Half price food and drink at all Dishooms before 5pm (with up to five guests) and 25% discount thereafter
- ✓ **Staff Parties: Family Mela** A brilliant summer party – there's live music, fairground rides, entertainers, pampering, tasty tipples and the very best food for you and two family members to enjoy – all on us. **Christmas Partee** A show-stopper of an evening. The finest drinks, ample nibbles, awesome live music, and amazing entertainment. **Fortnightly team get-togethers**(guaranteed fun)
- ✓ **Activites: Special free sporting sessions** every month, just for Dishoom-wallas. **Dishoom Premier Leauge** Keen and budding cricketers from each café compete at the esteemed ground of Lord's in our very own cricket league.
- ✓ **Charity** One day every year to support a charitable cause of your choosing. No need to take holiday, this day is on us.



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