

WE ARE HIRING!

Commis Chefs - Lil' Nashville, Chiswick

If you've started 2025 looking out for a fresh start and some finger-licking new skills, we've got a smoking hot Commis Chef opportunity waiting for you at Lil' Nashville! We're kicking off a brand new adventure, bringing honky-tonk vibes and hearty eats to the heart of West London. So come and join our hardworking and friendly kitchen crew — this is your chance to be part of something downright delicious!

As a chef here at Lil' Nashville, you'll have the rare opportunity to dive deep into the art of authentic Southern BBQ. From pickling and brining to smoking and grilling, you'll gain hands-on experience and learn techniques that are as rich as the flavours we serve. Opportunities like this to master such a specialised craft don't come around often, making it the perfect way to develop skills that'll set you apart in the culinary world.

RESPONSIBILITIES

- Assist in basic preparation of meats, including trimming and applying rubs
- Prepare side dishes and accompaniments
- Support smoking and grilling operations under supervision
- Maintain cleanliness and organization of work stations
- Assist with inventory counts and stock rotation
- Help with prep lists and mise en place
- Support kitchen operations during service
- Assist in the preparation of house-made sauces and seasonings

At Lil' Nashville, we're all about creating an environment where everyone feels welcome and celebrated. We're committed to equality, embracing diversity, and fostering inclusion because we know that great teams are built on unique perspectives. No matter your background, we want to hear from you —our doors are open wide to anyone ready to bring their skills, passion, and personality to the table.

To find out more, just email us careers@lilnashville.co.uk or pop through your CV and we will look out for your application!

QUALITIES

- A positive and hardworking attitude with a willingness to learn
- Minimum 1 year experience in a professional kitchen
- Food Safety Level 2 certification
- Basic knife skills and kitchen fundamentals
- Understanding of kitchen hygiene and food safety practices
- Ability to work effectively as part of a team
- Flexibility to work evenings, weekends, and holidays

Desired Skills

- Previous experience in BBQ or grill restaurants
- Passion for cooking

WHAT WE OFFER

- An exciting new opening environment, including a brand new kitchen
- Pay - £12 per hour below age 21, £13.78 per hour age 21+
- Share of tips
- Staff discount
- Staff meals



WE WOULD LOVE TO HEAR FROM YOU! PLEASE SUBMIT YOUR CV, A COVER LETTER, AND ANY RELEVANT CERTIFICATIONS TO CAREERS@LILNASHVILLE.CO.UK