



Commis Chef...

Position available for a mature, enthusiastic and experienced Commis Chef. You will enhance our unrivalled reputation renowned for quality food and drink and outstanding levels of service. As a key member of a creative and hard working team, you will build on our success and develop your career through maintaining the highest levels of food preparation, health & safety and hygiene.

Job Description...

JOB TITLE: Commis Chef DEPARTMENT: Kitchen

Salary Type: Negotiable Depending on Experience

Organisation Relationships

- a) Reports to: Head Chef / Sous Chef
- b) Co-Ordinates with: Colleagues in the Kitchen and other employees within the workplace

PRIMARY OBJECTIVE(S)

- To consistently ensure the kitchens develops, provide and maintain a standard of cuisine of the highest order.
- To support the Management in a proactive way, ensuring a smooth successful running of the kitchen.
- To ensure that the areas of the kitchen in which you work meets with all Health, Safety and hygiene standards.

SPECIFIC RESPONSIBILITIES

- 1.To be fully conversant with the companies aims and objectives and to play a proactive role in their achievements.
- 2.To aid the Head Chef to consistently develop, provide and maintain a standard of the highest quality. Also Ensuring effective profit margins are met through minimizing waste.
- 3.To develop your understanding of the menu, dishes and suppliers and to progress your skill level.
- 4.To deal with colleagues openly and fairly at all times and promote mutual respect within the team.
- 5.To assist in any other duties as directed by the Management & Directors.
- 6.To ensure professional confidentiality at all times.