

**Job Profile
Commis Chef**

Job Purpose: This role assists in the day to day running of our Events kitchen & Baltic Kitchen our newly refurbished Café. We are looking for a creative, passionate, and enthusiastic chef to work with our Café Manager & Events Manager to produce exciting food daily.

Reporting to the Kitchen Manager you will ensure that together, the team are motivated and trained to meet the highest levels of guest care as you lead by example.

This position is 37 hours per week. Shifts will vary, they will include evenings and weekends.

Key Outputs and Accountabilities

- Day to day production of the event & café menus
- Following company policies which affect your department.
- To ensure that the department creates a professional impression to customers and team members.
- To always follow procedures for food and beverage controls.
- Maintaining departmental operating standards.
- Other duties as specified by the Kitchen Manager to reflect the needs of the business.
- Work together with the team to ensure that the business is the best it can be.
- Be willing to take on jobs to balance the team workload.
- Maintain high standards of hygiene.
- Dealing with deliveries and stock rotation.

Person Specification

Essential

- Passion for preparing and cooking quality fresh food.
- Experience in compliance and quality control.
- Good understanding of food, health and safety regulations.
- Experience working in a high-volume kitchen.
- Hands-on experience with various kitchen equipment
- Ability to work under pressure.
- Excellent punctuality and communication skills.

Desirable

- A self-motivated team player, with a desire to develop your career as a chef and willingness to learn.
- 1-2 years' experience in a similar role
- Any health and safety and food hygiene qualifications

Reports to: Kitchen Manager

Direct reports: None

Pay Band: E

