

ROLE PROFILE

Commis Chef	
Reporting to:	Head Chef
Role purpose:	
To prepare excellent quality food on time in a clean and safe environment	
Responsibilities	
<ul style="list-style-type: none"> • Role model the company values and behaviours at all times: Hospitality, Passion, Trustworthiness, Excellence, Stewardship, Kindness • Working with head chef and all team members to ensure smooth running of work area • Checks for allergies and advises on suitable products • Highest standards of hygiene and cleanliness for safe food preparation • Providing a safe and secure environment by adhering to the company Health & Safety and food safety policies ensuring all areas are compliant with audit requirements • Delivery of exceptional food standards as outlined in the menu specifications • Preparing ingredients, cooking meals and plating dishes as required throughout your shift according to guests' requirements • Assisting the Head Chef in keeping the kitchen, stores and ancillary departments running smoothly during service • To carry out any other duties reasonably requested by a member of the management team 	

<p>Progression in role:</p> <p>Entry</p> <ul style="list-style-type: none"> • Good spoken and written English • Strong interpersonal skills • Positive attitude • Able to work weekends and unsociable hours • Hospitality experience preferred 	<p>Training for role</p> <p>Company orientation and induction General health and safety Fire safety Food hygiene level 2 Food allergens Manual Handling GDPR</p>
<p>Competent – three months</p> <ul style="list-style-type: none"> • Prepares all items on the menu • Demonstrates high levels of food hygiene and clean environment i.e. surfaces, utensils etc. • Communicates well with service team to ensure timely delivery of food • Handles any special orders in a calm, co-operative manner • Fully aware of all ingredients in food served and can advise on allergies 	<p>Diversity and Inclusion</p>

<ul style="list-style-type: none"> • Clear on stock rotation, labelling, temperature controls and safe disposal of waste 	
<p>Advancing</p> <ul style="list-style-type: none"> • Suggests improvements to menu and is able to present full case: ingredients, costs, preparation times • Put self forward for further training e.g. food hygiene level 3 	
<p>Excellence</p> <ul style="list-style-type: none"> • Actively trains and coaches new team members • Suggests practical improvements to workings or department or service • Deputises for head chef 	Coaching and mentoring
<p>Key measures</p> <p>Holidaymaker survey: accommodation/ service/ holiday overall/ NPS Owner survey Food and beverage sales Complaint ratio F and B audit</p>	