

<b>Job Title:</b>	Commis Chef
<b>Department:</b>	The Niblick
<b>Reporting To:</b>	Head Chef
<b>Hours:</b>	37.50 - Annualised
<b>Version</b>	V1 26/04/2024

### Job Purpose

Working as a member of the Kitchen team to run a Kitchen section and produce a first-class food product, in line with all expected standards, expectations, and departmental objectives, escalating any issues when required.

### Key Accountabilities

- Assisting safely in the daily food preparation process.
- Cooking and preparing elements of high-quality dishes for breakfast, lunch, and dinner services.
- Be fully aware of and comply with food hygiene regulations and report any breaches to senior chefs.
- Assisting Senior Chefs with the daily service in the kitchen.
- Dealing with deliveries as directed, storing in appropriate areas following food safety standards.
- Assisting with stock rotation, cleaning workstations and equipment.
- Contributing to maintaining kitchen and food safety standards.
- Awareness of food allergens and dietary requirements of customers.
- Adaptability to change and willingness to embrace new ideas and processes.

### Resource

- Assist the senior chefs in providing a professionally run kitchen environment and help provide the best possible dining experience for all customers.

### Expertise

- Level 2 professional cookery qualification, or equivalent or willing to work towards.
- Level 1 Food Hygiene certificate.
- Experience working in a similar role.
- First class knowledge of ingredients and craft skills, with a focus on seasonality and local produce.

This job description is written as an indication of the nature and scope of duties and responsibilities. It is not intended as a fully descriptive or definitive list and jobholders will be expected to carry out other duties assigned which are appropriate to the position.