

## JOB DESCRIPTION

### COMMIS CHEF

Reports to: The Commis Chef is responsible to the Head Chef.

Purpose: To skillfully produce a variety of food dishes to a high standard of preparation, production and presentation, working to costed recipes. Duties may vary between College term and vacation periods.

#### Duties / Responsibilities:

1. Under the direction of the Head Chef, prepare and produce food as directed using modern methods, equipment, fresh food and convenience food commodities, including the production of fast foods and unusual dishes.
2. Ensure that all food cooked and served is of a high quality.
3. Ensure that all food is served at a safe and appropriate temperature using probes where necessary and to record same.
4. Maintain sufficient stock levels of all food.
5. Ensure that all areas in the kitchen are kept clean and tidy at all times. To assist in clearing, cleaning, washing within the kitchen, including in-depth cleaning, using any approved specialised products and methods laid down.
6. Use of a high level of cooking skills in the production of new food dishes using modern food technology and methods.
7. To undergo training in both formal courses and on-the-job to develop cooking and kitchen organisational skills.
8. To maintain legal hygiene and safety requirements for food and equipment with particular responsibilities as laid down and agreed with the Head Chef and carry out training of subordinates where appropriate.
9. To ensure unit security is a priority and to be responsible for total locking up of same.
10. To aid stock taking within the total Kitchen Department in conjunction with the Head Chef.

11. Undertake any other reasonable duties from time to time requested by the Head Chef

# Person Specification

Job Title: Commis Chef/Chef de Partie

	ESSENTIAL	DESIRABLE
Qualifications & Training	C &G 706/1 in Catering Basic Food and Hygiene Certificate	Health and Safety training COSHH training First Aid training NVQ level 3 or equivalent
Experience/Skills	1 years' experience in a similar role	
Type	Ability to demonstrate good food production	
Length		
Technical ability	Conform to the requirements of the Modern Apprenticeship Scheme	
Specific Job Requirements		
Flexible	<input type="checkbox"/>	
Able to work under pressure	<input type="checkbox"/>	
Driving Licence		<input type="checkbox"/>
Personal Qualities		
Communication skills		
🕒 Oral		
🕒 Written		
Interpersonal skills		
Organisational skills		
Team Player		
Professional approach		
Self motivated		
Enthusiastic		
Judgement		
Commitment		
Customer focused		
Confident		
Reliable		