

COMMIS CHEF

Job Description

Are you looking for a job that gives you the opportunity to develop your skills and prepare healthy nutritious food while providing a stable income, regular shifts and excellent career prospects?

The role is made up of many varying responsibilities including:

- Assisting in the food preparation process
- Cooking and preparing elements of high quality dishes
- Preparing vegetables, meats and fish
- Assisting other Chefs
- Helping with deliveries and restocking
- Assisting with stock rotation
- Cleaning stations
- Contributing to maintaining kitchen and food safety standards.

You will need:

- Level 1 and 2 Food Safety Awards
- Minimum 6 months relevant experience
- Awareness of manual handling techniques
- Awareness of Control of Substances Hazardous to Health Regulations (COSHH) and chemical safety
- Experience of kitchen equipment
- Experience of dangerous equipment such as knives
- Competent level of English spoken and written

Desirable but not necessary:

- City & Guilds 706/1 Catering
- NVQ Level 1
- Level 2 Health and Safety in the Workplace Award
- Level 3 Food Safety Awards

Alongside some of these more general skills, all good Commis Chefs should possess:

- Basic knowledge of all sections
- Ability to work under supervision of a limited range
- Ability to produce good quality basic food
- Understanding of health and safety
- Understanding of basic food hygiene practices
- Good oral communication
- High level of attention to detail
- Good level of numeracy Enthusiasm to develop your own skills and knowledge plus those around you
- Adaptability to change and willingness to embrace new ideas and processes
- Ability to work unsupervised and deliver quality work
- Positive and approachable manner
- Team player qualities

INTERESTED IN APPLYING?

Please email your contact details and CV to: hr@loughernerresort.com