

Commis Chef

As a Commis Chef you will:

- Assist the kitchen team in the daily preparation, mise-en-place and service of food
- Ensure that the highest standards are maintained at all times and that your section, equipment and utensils are always kept clean and tidy
- Be responsible for cooking and preparation of breakfast and bar service.

Entry requirements

The successful candidate will be motivated, have a passion of food and learning, have worked in a similar role within the hospitality industry. You will be a team player, have excellent communication skills and attention to detail in order to deliver a high level of quality and service.

Other skills that will need to be demonstrated include:

- A passion for food and developing your culinary skills
- Excellent attention to detail and a professional attitude
- A high standard of personal presentation
- Ability to work under pressure