

COMMIS CHEF



As a Commis Chef you will be responsible for:

- The preparation and service of food items within the resort kitchens
- Ensuring that the highest standards are maintained at all times
- Working with and supporting Chef de Parties, Chef de Parties
- Ensuring that the kitchen areas, equipment and utensils are always kept clean and tidy.
- Appropriate mise-en-place, stock rotation and portion control standards are adhered to.

Successful candidates will:

- Demonstrate genuine interest in food locality
- A commitment to consistent quality in our product and service.
- Be motivated, creative and have worked in a similar role, within a five star or fine dining environment.
- Be a team player who is an avid learner who wants to be challenged and developed.
- Have the ability to work in a fast paced work environment

Job Type: Full Time/Part Time