AQUA

Job Description
Commis Chef

Responsible To: Head chef, Sous Chef and all Snr chefs

Performs a variety of manual task associated with the preparation and service of hot and cold food under the supervision of the senior chef on section, great attitude and always willing to learn

Duties & Responsibilities:

1. Assist in the preparation of hot and cold food for lunch & dinner service.
2. Competent in basic knife skills.
3. Responsible for serving salads & starters under supervision of a chef de partie.
4. Responsible for serving all sweets under supervision of a chef de partie.
5. Assist the chefs with putting all deliveries into designated storage area's
6. Ensure the food prepped¸ cooked & garnished is to specification & within a suitable time
7. Date labeling foods.
8. Carry out the clean as you go policy conforming to hygiene standards
9. Operates the following dangerous machinery; robot coupe, stick blender, deep fat fryers, stoves, gas and solid top range, grill, combination oven and microwaves.
10. Closedown your section (refer to closedown checklist) & seek sign off once completed
11. Complete any weekly cleaning jobs still outstanding
12. Any other reasonable request.
13. Identifies potential hazards and reports immediately to senior chef
14. Actively seeks safer working practices within their environment.

Reporting all accidents or near misses.

However, the Company reserves the right to review or change your job function and duties from time to time in accordance with the needs of the Company.