

Bee Happy Recruitment

<https://www.beehappyrecruitment.co.uk/jobs/commis-chef-bognor-regis/>

Commis Chef Bognor Regis

Industry

Hospitality

Description

Bee happy are seeking a dedicated Commis to join a wonderful culinary team at a fantastic hotel and Spa. 28,555 per Annum, tips between 200-300 per month

Live in available

The Commis will assist in the preparation and production of high-quality dishes in a fast-paced kitchen environment. This role offers an excellent opportunity to develop culinary skills and work alongside experienced professionals.

Responsibilities:

- Assist in food preparation and cooking under the guidance of the head chef
- Maintain cleanliness and organization of kitchen stations
- Follow recipes, portion controls, and presentation specifications as set by the restaurant
- Ensure compliance with food safety and sanitation standards
- Collaborate with kitchen team members to uphold high-quality culinary standards

Experience:

- Prior experience in a professional kitchen environment is preferred
- Knowledge of food production, culinary techniques, and kitchen operations
- Ability to work efficiently in a team setting
- Strong attention to detail and passion for the culinary arts
- Experience with food preparation, cooking, and kitchen equipment operation

Joining our team as a Commis offers an exciting opportunity to grow your culinary skills in a dynamic kitchen environment. If you are passionate about food preparation, eager to learn, and thrive in a collaborative setting, we invite you to apply for this rewarding position.

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Beginning of employment

Immediately

Job Location

Bognor Regis

Base Salary

£ 28555 - £ 28555

Date posted

July 5, 2024