## **Bee Happy Recruitment**

https://www.beehappyrecruitment.co.uk/jobs/commis-chef/

## Commis Chef

## Industry

Hospitality

## **Description**

[2] Bee Happy Recruitment[2] are seeking a skilled Commis Chef to join the team at our luxury client In the Cotswolds. With its relaxed yet delicious dining, nature-inspired rustic interior design and stunning lake views. The Commis Chef will play a critical role in maintaining the high standards of food quality, consistency, and service that our guests expect. This position offers a unique opportunity to work in a stunning environment, contributing to a refined culinary experience

Section Management:

- · Take full responsibility for the day-to-day management of your designated section (e.g., grill, sauté, pastry).
- Ensure that all dishes leaving your section are prepared and presented to the highest standards, in line with the restaurant's quality and consistency guidelines.
- $\cdot$  Maintain an organised, clean, and efficient workspace, ensuring that all food safety and hygiene standards are met.

Food Preparation and Cooking:

- $\cdot$  Prepare, cook, and present dishes within your section according to the restaurant's recipes and specifications.
- · Work efficiently to meet service timelines, ensuring that dishes are delivered to customers promptly.

Collaboration and Communication:

- $\cdot$  Work closely with other members of the kitchen team to ensure smooth and efficient kitchen operations.
- $\cdot$  Communicate effectively with the Sous Chef and Head Chef about any issues, concerns, or feedback related to your section.
- $\cdot$  Collaborate with the front-of-house team to ensure a seamless dining experience for guests.

Stock and Inventory Management:

- $\cdot$  Assist in ordering and managing stock for your section, ensuring that supplies are used efficiently and waste is minimized.
- · Ensure proper storage and labelling of all ingredients and prepared foods.

Training and Development:

- · Mentor and support junior kitchen staff, providing guidance and training to help them improve their skills.
- $\cdot$  Stay updated on new cooking techniques, trends, and equipment, bringing innovative ideas to the kitchen.
- $\cdot$  Participate in regular kitchen meetings and training sessions as required. Health and Safety:
- $\cdot$  Adhere to all food safety, hygiene, and health and safety regulations, ensuring compliance in your section.
- · Conduct regular cleaning and maintenance of equipment used in your section to ensure it is in good working condition.
- · Ensure that all allergen and dietary requirements are strictly followed when preparing dishes.

Qualifications:

- · Proven experience as a Commis Chef or in a similar role within a professional kitchen
- · Strong culinary skills with proficiency in one or more specific kitchen sections.

Hiring organization

Bee Happy Recruitment

**Employment Type** Full-time

Working Hours
45h

**Base Salary** £ 25000 - £ 28000

**Date posted** January 28, 2025

- $\cdot$  Understanding of various cooking methods, ingredients, equipment, and procedures.
- $\cdot$  Knowledge of food safety and hygiene regulations.
- $\cdot$  Ability to work efficiently in a fast-paced environment, managing multiple tasks simultaneously.

Salary 25k-28k per year + tips £300 per month