



## **Commis Chef**

This role is an excellent opportunity to learn about working in every area of the kitchen. You'll be supporting the other chefs in food preparation, organisation and ensuring hygiene standards. You must be a fast learner, able to work under pressure and be able to communicate with other members of the kitchen team effectively. You will need experience and knowledge of the kitchen operation and a desire to learn and develop.

We are always looking for friendly, enthusiastic, and approachable individuals to join our fantastic team! People who can build rapport with ease and continue to give our customers confidence in the fact that every element of their experience at the Flour Pot is being delivered by people that care.

### **Key Responsibilities and Tasks:**

- To assist in the delivery of our brunch and lunch menu that meets the requirements of the operation, staying within the constraints of the budget and consistently achieves high standards
- To ensure that all allergen and food safety guidelines and procedures are followed at all times
- Assist the preparation and production of our lunch and brunch dishes, measuring dish ingredients and portion sizes accurately
- To promote, ensure and maintain a safe working environment at all times
- To be customer service orientated at all times
- To monitor and record all wastage and breakages in line with company procedures
- To develop a positive working relationship with both the kitchen and front of house team
- To ensure that all procedures relating to the prevention stock loss/revenue are adhered to
- To ensure that the kitchen is always fully stocked with all ingredients needed for the menu – monitoring stock closely and placing orders when needed
- To carry out any other additional duties to assist with the smooth running of the overseas operations as directed by your line managers

### **Experience required:**

- At least one year experience in an operation of a similar standard and size

**Knowledge, Skills and Abilities required:**

- Knowledge of kitchen operations and the requirements of the role
- A willingness to learn and develop
- To display consistently high standards and service
- To be a positive and effective communicator within the team (Kitchen and FOH)
- To have a flexible attitude towards working hours and willing to assist in all areas of the operation

**Personal Qualities:**

- Highest levels of personal hygiene at all times
- Hard-working, self-motivated and works well under pressure
- Well organised, punctual and flexible attitude
- Honest, friendly and approachable
- Excellent communication skills