



### Job Description

**Job Title:** Commis Chef

**Reports to:** Head Chef

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#### **Purpose of the job:**

Work to your highest standard on a daily basis.  
Promote a good working team environment

#### **Responsibilities:**

- 1 Day to day operations and functions of the kitchen, maintaining a high standard of food quality and presentation.
- 2 Stock control – assist in the operation of the stock control system to meet budgeted cost of sales, recognising the effect of the following:
  - Recipe costing
  - Order planning
  - Stock rotation
  - Dealing with suppliers
  - Quality control and investigation of problems
  - Stock take
  - Wastage control
- 3 Contribute to the creation of costed menu's using seasonal and local produce where possible. Assist in the writing of menu specifications and training of kitchen and front of house staff on new menu items.
- 4 To ensure all areas conform to legal regulations
  - Health & safety
  - Food hygiene
  - Fire procedure
  - Company procedures
- 5 Contribute to good lines of communications including attending regular minuted staff meetings.
- 6 To be flexible to work in all areas of the business to be flexible to work temporarily in other units
- 7 Any other duties directed by head chef or line manager