

## JOB DESCRIPTION

JOB TITLE: Commis Chef

REPORTING TO: Executive Head Chef

WHAT WE DO: At the Athenaeum Hotel, it is our purpose to (re)create a magical have in a frenetic world. Our values are Creative, Ambitious, Respectful, and Ethical. Every employee across the business helped to create our values, and they are at the heart of everything we do.

JOB PURPOSE: To assist the Chef de Partie(s) in the timely production and presentation of food on the appropriate section.

### ACCOUNTABILITIES:

1. To understand the rota system and time schedules in your respective section.
2. To be keen and enthusiastic, with a want to learn attitude. Maintaining standards and consistency in food preparation and delivery as directed.
3. To maintain the Physical Product and to advise of any faults.
4. To be aware of items and ingredients on the section and have an understanding of where each item is stored.
5. To adhere to health, safety and food standards and report any issues as they occur.
6. To attend trainings set by the company and or their seniors.
7. To maintain standards and consistency in food preparation and delivery as directed.
8. To work within all company policies with specific reference to the Health and Safety at Work Act, the Food Hygiene Regulations and Weights and Measures legislation.

## PERSON SPECIFICATION

### Essential:

- Good grasp of the English language
- A flexible attitude
- Enthusiastic about Food and the Industry

### Desirable:

- Good communication skills
- Good Team Player





I confirm I have received and understood this job description.

Name: .....

Signed: .....

Date: .....

The Post holder must be aware of his/her responsibilities with regard to the Company Equal opportunity and Health and Safety at Work Policies.

