



Job Description

Job Title: Commis Chef
Responsible To: Food & Beverage Manager
Direct Report: N/A
Place of Work: Ponds Forge ISC

Purpose of Job:

- To undertake, individually or as part of a team, the preparation, serving and clearing of food to the high standards required by the Health, Safety and Hygiene Regulations and by SIV policies and procedures.

Key Responsibilities:

1 Core Values

- To promote the Company's Core Values through personal behaviour and by challenging behaviour in others that is contrary to the Core Values.

2 Customer

- To deliver the Food etc brand to the highest standard giving particular consideration to customer needs and expectations.
- To embrace customer feedback and changes in consumer trends to aid the development of the venue's food and beverage offering.

3 Operations

- To ensure that display counters are set up and replenished each day.
- To prepare and produce menu items on a call order basis
- To ensure that all food commodities are disposed of or stored as appropriate at the end of each working shift.
- To adhere to the standards of the production and presentation of all menu items included in the Food etc brand.
- To report all faults and damage to kitchen equipment in accordance with Company procedures.
- To adhere to the Company product specifications and nominated suppliers in conjunction with central catering.

- To work as a clean as you go operation
- To effectively communicate with the other team members

4 Health and Safety

- Adhere to the Company's health and safety policy and procedures at all times.
- To ensure that all regulatory legislation relating to health, safety and hygiene is strictly adhered to at all times.