



JOB SPECIFICATION

Job Title: Commis Chef
Reports to: Head Chef

PRINCIPAL PURPOSE OF ROLE

- To support the head chef in the efficient running of the restaurant kitchen, ensuring the highest standards are consistently achieved in terms of the choice, content and presentation of meals in accordance with all current legislation and best practice.

Key Responsibilities (the duties and tasks outlined are not intended to be exhaustive and other duties may be required from time to time)

- To carry out duties as and when required by the Chef De Partie
- To ensure that food is prepared, cooked and served to the highest standard at all times
- To ensure that all kitchen duties have been carried out correctly in accordance with procedures i.e. cleanliness of work areas and equipment, food preparation, etc
- To observe Bluestone Health & Safety procedures. You have a responsibility to work safely at all times and to report any potential hazards, faults or problems by following the escalation procedure.
- To attend work looking clean, smart and adhering to company appearance standards. Your uniform must be clean and crease free
- To attend and complete training courses as required.
- You may be required to carry out other tasks within the Catering department and within other departments, which naturally fall within reasonable expectations of the post.

Training and Development

- To complete Food Hygiene training
- Opportunity to achieve an NVQ qualification.
- To Complete Health & Safety training
- To complete disability awareness training
- To maintain excellent product knowledge, competently answer any guest queries and be able to promote available products/activities

Health & Safety

- Adhere to Bluestone's disposal of waste policy
- Understand and ensure the implementation of Bluestone's Health and Safety Policy and Emergency and Fire Procedures
- To immediately report to the Catering Manager, any faulty appliances, damaged furniture, equipment or any potential hazard
- Promote safe working practice

General

- Promote and ensure the good reputation of Bluestone
- Ensure that all information of a confidential nature gained in the course of duty is not divulged to third parties
- Notify the Catering Manager or Duty Manager, as soon as possible of your inability to report to duty for all periods of absence (in accordance with the Attendance Management Procedure)

EXPERIENCE /KNOWLEDGE/SKILLS & UNDERSTANDING

Indicative levels of experience, knowledge/skill and understanding necessary to carry out the job:

Essential

- Ability to work unsupervised
- Ability to respond to emergency situations in an effective manner

Desired

- Previous Chef / Kitchen experience
- Completion of Basic Food Hygiene Course

PERSONAL ATTRIBUTES/COMPETENCIES REQUIRED OF POST HOLDER

- Positive 'can do' attitude
- Ability to work as part of a team
- Ability to work under intense pressure for prolonged periods
- Strong communication skills with customers, managers and team
- Ability to take on responsibility
- Flexible, committed and punctual
- Shows a passion for fresh food and uncompromising standards
- Keen to contribute to the development of the restaurant/catering facilities and the Bluestone offering as a whole