

Job Description

Job title: Commis chef

Department: Catering, St Michael's Mount

Line management responsibilities: None

Reports to: Head Chef/ Senior Chef/Supervisor/Catering manager

Principal purpose of role	<ul style="list-style-type: none"> As a member of the St Michael's Mount catering team contribute to the provision of quality service and maintain the high standards required by St Aubyn Estates
Area of responsibility/tasks	<ul style="list-style-type: none"> To prepare and cook food for lunch time service To assist the Sous Chef/Kitchen Supervisor with planning menus, including costings To be able to work under pressure but still produce food to a high standard To be responsible for ordering, stock-checking and rotating ingredients Be aware of all dietary requirements and food allergens To assist with arranging maintenance for all equipment and keeping records To maintain the kitchen to a high standard of cleanliness. Carry out record keeping as necessary to ensure compliance with HACCAP and the St Aubyn Estate food safety policy. To assist in other areas when required. <p>Assistance with increasing sales</p> <ul style="list-style-type: none"> To be aware of your individual outlets performance, and the role the chef plays in increasing sales To be aware of our external and internal customers <p>Food Safety</p> <ul style="list-style-type: none"> To maintain the kitchens to a high standard To attend food hygiene training To assist the Senior Chef/Supervisor with inspections and checks

Customer service	<ul style="list-style-type: none"> • To provide a smart, polite and friendly service to all customers, and lead by example • To be aware of all the services offered on the Mount and what is going on, as well as being able to answer broader questions (or know who to ask) • To constantly be reviewing procedures and thinking of ways to make the visitor experience as good as it can be
Health and safety	<ul style="list-style-type: none"> • To follow safe cash-handling procedures • To remain vigilant at all times • To work with the Senior Chef/Supervisor and Mount Health and Safety Officer on risk assessments for the department • To work with the Senior chef/Supervisor and Mount Health and Safety Officer on regular inspections of the department • To ensure that all staff are aware of emergency and first aid procedures • To be vigilant for any hazards and report them • To attend any necessary training courses • To be aware of and understand operational procedures
Communication	<ul style="list-style-type: none"> • Maintain radio contact while on duty.
Vision and values	<ul style="list-style-type: none"> • Understand and demonstrate the behaviours that underpin our values. • Be aware of the role of you and your team in achieving our vision and objectives.
Other	<ul style="list-style-type: none"> • Any other tasks which are reasonably requested, for the better performance of your duties or for the achievement of our vision.