

## **Commis Chef**

**Number of Posts:** 1

**Contract Type:** Full time contract basis

### **Job description**

To assist the Executive Chef in achieving the highest standards in food preparation, presentation, service and hygiene within all areas of the kitchen.

#### **Duties include but are not limited to:**

- Highest possible standards of hygiene;
- Food is prepared and cooked to the defined standards;
- To always use the exact recipe and work method within the specific food costs;
- Efficient area, equipment and operating inventory upkeep;
- To store all food items correctly, checking quality and rotation;
- To inform the Executive Chef of any wastage and to record this accordingly;
- To work and/or train in all sections of the kitchen;
- Compliance with all procedures, standards and quality of service;
- A high standard of service and customer care;
- Ensuring a safe environment for customers and employees;
- Ensuring high standards of guest service and practice a 'can do' attitude.

### **Requirements**

#### **The selected candidate must:**

- Prior experience in a hotel kitchen;
- Have the ability to work under pressure
- Possess multi-tasking, prioritising and efficient time-management abilities;
- Systematic, orderly, forward-looking and attentive to detail;
- Ability to get accustomed swiftly to new working environment;
- Have a 'can do' attitude and a high level of commitment.

### **Training provided**

#### **Training provided includes;**

Induction training  
Fire safety training  
HACCP training  
Health & Safety training  
First Aid  
Fire Warden training

**Any assistance with accommodation/relocation**

We do not offer any accommodation, however we can provide a reliable contact to assist in the search accordingly.

**Any other benefits**

Benefits included meals when on duty.

**Salary**

€ 1,000

**How will the interviews be held**

The first step of the recruitment process involves screening by telecom, if successful a skype interview will follow.