



KILLRUDDERY

JOB DESCRIPTION:	Commis Chef
HOURS PER WEEK:	May to September Full Time
REPORTING TO:	Head Chef

ROLE

- Ensure highest levels of customer service and customer care.
- Ensure compliance with all internal procedures, codes and standards.
- Ensure a consistent work flow to service the needs of the kitchen in full operation.
- Fulfill other responsibilities as requested from time to time.
- To have a specific knowledge of the key historical points of Killruddery estate, the orientation of the estate, current and upcoming events & the company ethos.

PRINCIPLE DUTIES

- Assist Head Chef and fellow team members with food preparation and cooking as required.
- To ensure stock is controlled and rotated.
- Preparing foods which involves chopping vegetables, stocking stations, organizing ingredients and part cooking some foods
- Assist on occasion with overflow from events/functions.
- Ensure that waste management principles including correct separation of wet and dry waste are adhered to.
- Ensure that health and safety standards are followed in accordance with statutory provisions.
- Inspect kitchen, workrooms, and equipment for cleanliness and order.
- Dealing with deliveries and stock rotation

- Comply with all food hygiene and HACCP standards.

Other responsibilities

In conjunction with your Line Manager to continuously develop the role to ensure that all tasks are being undertaken in an effective and appropriate manner which meets the aims and objectives of the company.

To participate in internal/external meetings as required, and attend training events as necessary.

To participate in regular work reviews/annual appraisal, and help in identifying your own job-related development and training needs.

To ensure that all Kilruddery policies and procedures are being adhered to, particularly those relating to Health and Safety, Human Resources and Operations.

To undertake your role in a professional manner maintaining a high quality standard of work, and to always work in accordance with the vision and ethos of the company.

QUALIFICATIONS/EXPERIENCE

Essential	Desirable
Basic HACCP certificate	Have experience in food preparation
One year in similar type role	

COMPETENCIES (Behaviour & Attributes):

Organised, hygiene focused, resilient, dedicated, works well in a team

I hereby confirm, that I accept the above and I have retained one copy of this Job description:

Employee:

Manager:

Date:

Date:

Signature:

Signature:

