



Job Specification

Position: Commis Chef
Reports to: Head Chef and Sous Chef
Works alongside: Head Chef and Kitchen Staff
Job Purpose: cooking and food preparation in all areas of the kitchen.

Job Duties:

- Assisting in the food preparation process
- Cooking and preparing elements of high-quality dishes
- Preparing vegetables, meats, and fish
- Assisting other Chefs
- Helping with deliveries and restocking
- Assisting with stock rotation and cleaning stations
- Contributing to maintaining kitchen and food safety standards.

Requirements:

- Previous experience as a Commis Chef or Kitchen Assistant
- Motivation, commitment, success orientated with a 'can do' attitude
- Enthusiasm, drive & desire to learn
- Imagination & creativity
- Will ensure that the production, preparation and presentation of food is always of the highest quality
- Teamwork-oriented with outstanding leadership abilities.
- Excellent communication and interpersonal skills.



This job description describes The Waterfront's current thinking as to the role, responsibilities and the likely key duties and tasks of the profiled role. Please note, accordingly, this job description is intended to be forward thinking and indicative rather than final and exhaustive. In particular, the role may include additional and supplementary duties and tasks. Equally as this and other role profiles are developed and evolve, certain duties and tasks listed may be updated or removed, although The Waterfront will endeavour to keep substantial changes to a minimum and to promptly update this job description to take account of such developments.

Job benefits:

- Competitive salary/rates
- Tips
- Company pension
- Discounted or free food
- Flexible schedule
- On-site parking
- Company events

To apply for this role, please email your covering letter and CV to:

manager@the-waterfront.co.uk