

LA MON

HOTEL & COUNTRY CLUB



JOB DESCRIPTION

Job Title:	<i>Commis Chef</i>
Responsible to:	<i>Executive Chef, Management / Directors</i>
Main Purpose:	<i>To prepare food for all food outlets and banquets. To ensure the expected high standards of health & safety, cleanliness and hygiene is maintained in the kitchen area as a whole.</i>

Main tasks and duties

- To ensure smooth operational procedures within the kitchen;
- To maintain and adhere to the company's health and safety policies;
- To ensure hygiene standards are maintained at all times;
- To prepare food to the standards set by management;
- To wash and prepare all ingredients necessary;
- To prepare all food at a consistently high quality;
- To assist chefs as required;
- To ensure that quality standards are consistently high;
- To ensure effective communication to management and peers;
- To maintain a high standard of personal hygiene and appearance;
- To attend training courses as and when necessary;
- To ensure that due care is taken for the health and safety of yourself, other employees and any other persons on the premises;
- Report and where appropriate take action on any incident of accident, fire, loss or damage;
- To order, check and accept deliveries of goods and equipment as necessary;
- To report all maintenance issues and take appropriate action;
- Any other duties and responsibilities as requested by management.