

## COMMIS CHEF JOB DESCRIPTION

Grantown East  
Highland Heritage and Cultural Center  
Grantown-On-Spey  
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Grantown East Ltd is looking for a Commis Chef to work with our Kitchen team. Working under the guidance of our experienced Head Chef, this is an excellent opportunity to improve your skills and learn from a team committed to training and developing people.

### Responsibilities

- Prepare and cook quality food in our prep kitchen and for customers in our restaurant.
- Store all food correctly.
- Prepare the kitchen and equipment for service maintaining the standards set by Environmental Health Department.
- Maintain the standards of personal hygiene, dress and appearance as required by the Environmental Health Department.
- Responsible for all food handled during preparation, cooking and service.
- Abide by all kitchen procedures and systems and ensure company standards are met, particularly in relation to Health & Safety, Food Hygiene and routine cleaning.
- Maintain high standards of cleanliness in the kitchen.
- Ability to store, prepare and deliver excellent food for the customer
- High standards of personal presentation and food/kitchen hygiene
- Flexible and adaptable to perform any other duties as required
- Ability to work a variety of shifts including weekends, days, afternoons and evenings

We ask that you have excellent hygiene practice and that you have the passion and the drive to succeed.

Hourly Rate Negotiable upon experience

Shared accommodation available.