

<b>Job title:</b>	Commis Chef		
<b>Job family:</b>	Hospitality	<b>Job ref:</b>	HOS002
<b>Job family definition</b>			
Roles within the Hospitality job family are dedicated to sourcing, creating and serving innovative, exciting and delicious food and drink in a variety of catering environments across Eden, enhancing visitors experience, understanding and enjoyment of their visit.			
<b>Role purpose</b>			
Reporting directly the Eden Sous Chefs this role is responsible for working in the Eden venues and cooking pre-agreed dishes and delivering daily menus set by the Head Chef and sous chef team; with future scope to assist with menu development. They must ensure the safe and efficient running of the Eden kitchens and prepare food in advance to enable them to open venues daily and on time. Swift and efficient replenishment of food in all venues is required to meet customer demand.			
<b>Key accountabilities</b>			
1.	Ability to follow recipes, presentation guidelines and menus as directed by the senior chef in venue to ensure safe food methods, accurate margin control and consistently high quality of Eden food.		
2.	Ability to take instruction to continually progress and develop under the supervision of the senior chef team		
3.	Liaises with guests and can confidently discuss menu dishes when assisting with dietary and allergen information or with any other guest enquiry.		
4.	Ensure food preparation is to the agreed standard, following food safety guidelines and meets the demands of the individual hospitality venues		
5.	Ability to wash and prepare salads, chop and dice vegetables and generally provide the correct ingredients in the manner agreed with the senior chef in venue and in line with the recipe instructions.		
6.	Be responsible for a safe and clean working environment.		
7.	Ability to follow food safety standards and allergen handling processes relating to all storage, display and preparation of food and beverages and complete all monitoring and documentation relating to food safety standards in line with the company's Food Safety Management System.		
8.	Assists the senior chef with accurate stock counting in venues at the end of each month and the daily monitoring and recording of stock movements between venues.		
9.	With the appropriate training and support you may be required to work in the retail and admissions, stewards and car parking teams according to business need. Position requires flexibility to action other reasonable requests as delegated by a senior manager to assist the wider team deliver a world class customer service.		

<b>Demands of the role</b>	
<b>Education &amp; qualification</b>	A record of working in the Hospitality Industry and experience of working in a fast moving large scale kitchen. Food Hygiene level 2. General understanding of kitchen Health and Safety.
<b>Knowledge &amp; skills</b>	An excellent understanding of a working kitchen environment. The ability to create and cook dishes at high speed whilst maintaining agreed standards. A good listener with the ability to operate under pressure and be part of a team.
<b>Decision - making</b>	The ability to predict and anticipate replenishment of food, to be self-motivated and have a pride in the role.
<b>Resourcefulness</b>	Ability to think ahead and anticipate the demands of the venue in line with daily customer flow.
<b>People &amp; asset management</b>	Shared responsibility of catering assets in each venue and to ensure safe use and longevity of catering equipment.
<b>Communication &amp; visitor experience</b>	Working as part of a team; good communication with colleagues is essential.  To be able to confidently communicate with visitors should dish content need discussing for dietary concerns.
<b>Operational environment</b>	The role is venue based, working behind the scenes in busy kitchens, but also front of house in “open kitchens”.  This is a hot and busy environment and the role demands many hours on your feet.
<b>Additional features</b>	