

The logo for 'eden project' features the words 'eden project' in a white, lowercase, sans-serif font. The text is centered within a dark red rectangular background.

JOB DESCRIPTION

Job Title: Commis Chef

Job Family: Hospitality

Job Ref: HOS002

Job Family Definition

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.

Role Purpose

Reporting directly to the Eden Sous Chefs this role is responsible for working in the Eden venues and assisting the CDP's and Sous Chefs. They must ensure the safe and efficient running of the Eden kitchens and assist in the preparation of dishes and ingredients to enable all venues to open on time and operate efficiently throughout the day. Swift and efficient assistance is key to this role.

Key Accountabilities

1. Follow recipes, presentation guidelines and menus as directed by the Sous Chef, Senior Sous and Head Chef.
2. To take instruction and learn from the senior chef team,
3. Ensure food preparation is done on time and to the agreed standard.
4. Wash and prepare salads, chop and dice vegetables and generally provide the correct ingredients in the manner agreed.
5. Be responsible for a safe and clean working environment.
6. Ability to follow food hygiene procedures and maintain high standards during peak times.

Demands of the Role

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| Education and Qualifications | 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 Basic level of English |
| Knowledge and Skills | Minimum of 1 years experience in a similar catering/chef role. An excellent understanding of a working kitchen environment. The ability to create and cook dishes at high speed whilst maintaining agreed standards. The ability to operate under pressure and be part of a team. |
| Decision Making | The ability to predict and anticipate replenishment of food, to be self-motivated and have a pride in the role. Role is route in nature and any queries will be referred to a CDP/Commis chef for resolution. |
| Resourcefulness | Ability to think ahead and keep up a high pace and able to jump in and assist if bottle necks occur. |
| People and Asset Management | Good listener and able to follow instructions under pressure. No people or budget management, shared responsibility for catering equipment used. |
| Communication and Visitor Experience | Many of Eden's food outlets are open kitchens and the role holder must therefore be approachable and able to answer customer questions as posed. They will be able to answer basic questions around the food and offering, as well as being able to relay the food stories. |
| Operational Environment | The role is venue based and often working behind the scenes of 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. |
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| Additional Features | |