

## **Commis Chef**

**Start date: mid-April.**

**Job Type: Full time**

We are looking for someone who will share our passion for great food. You will be dedicated to maintaining high standards and motivated to take a pride in your work.

As Commis Chef, you will be supporting the senior chefs by preparing fresh, seasonal and local ingredients for service in the fast pace of our busy kitchen, working alongside a first-class team of talented chefs, creating food that looks and tastes delicious.

### **Key responsibilities:**

- To prepare food to the highest standard
- Adhere to food safety requirements at all times
- Have excellent food quality focus
- Understanding allergens and where they are found in our dishes
- Trained to a minimum of Level 2 Food Safety

Please send your CV along with a cover letter.

### **Schedule to include:**

- Split shifts
- Evenings
- Weekends
- Bank holidays

Own transport essential, to be able to commute to Clovelly