

Commis Chef

Based near Launceston

Salary: App £12,000pa (3 month probation period) depends on qualification//experience

Working hours: 5 days out of 7 on a rota. Approximately 16 - 40.00 hours in holidays//less in term time if a catering/A level or University student.

Reports to: Head Chef

This position is with a reputable Public House and Restaurant. This establishment serves bar menu and evening restaurant menu.

The restaurant menu is modern, using locally sourced produce. All food is prepared in the kitchen with no dishes bought in.

This is an excellent opportunity for a Commis who is looking to start their career and learn from a highly skilled Chef.

Duties:

- You will work under the supervision of the Head Chef/Owner assisting with preparation and production of both bar and restaurant menus
- You will receive training and will then take responsibility for plating starters and desserts

Ideally you will have a current Food Safety Certificate; if you do not then you will be required to gain this.

Due to the location of this establishment own transport is essential.

This position will include evenings and weekends. Saturday 5.30pm to 10.00pm /Evenings 5.45pm to 9.30/10.00pm also hours are flexible, you can do more on lunches or Sunday.

There is just one vacancy available and you will work straight shifts on a rota basis; one week working early and lunch with evenings off, the following week working evenings, or you can just work one set of shifts if for instance you are in full time study or in a second job during the day perhaps? Basically it can be flexible as long as Saturday is covered, perfect for a catering student, or a university student who enjoys kitchen and food production work.

Please call 01579 370488 / 07747 022148 or email CV to angela@asrecruiting.co.uk