



## Job Description

<b>Title</b>	Commis/ Trainee Chef
<b>Short description</b>	Commis/ Trainee Chef
<b>Company</b>	Public House and Restaurant
<b>Base</b>	Based Near Launceston
<b>Reporting To</b>	Head Chef / Owner
<b>Salary</b>	Min. £6.70 per hour depending on experience (3 month probation period)

### Job purpose

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

You will work under the supervision of the Head Chef or 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.

### Key tasks

- Assist with the preparation and production of both bar and restaurant menus to the standards laid out and assist in the smooth running of the kitchen service.
- Ensuring presentation of food is compliant with industry standards.
- Ensure compliance with all Food Hygiene regulations.
- To ensure that all areas are left as clean and tidy as is reasonably practical at all times.



- To report and take necessary action for any incident of fire, accidents, theft, loss, damage, unfit food or any other irregularities.
- To adhere to all statutory requirements regarding fire, health, safety and hygiene.

### Personal appraisal

- Demonstrate a degree of flair and creativity.
- Take ownership of their direct area of responsibility.
- Demonstrate excellent communication skills.
- Be able to work effectively as part of a team and on their own initiative.
- Continually strive to achieve personal goals and objectives.

### Salary and Working hours

- Min. £6.70 per hour depending on experience (initial 3 month probation period).
- HOURS – 40.00 (evenings and every weekend).
- 5 days out of 7 on a rota. Due to location you will work a majority of straight shifts on a rota basis; one week working early and lunch with evenings off, the following week working evenings.
- Due to the location of this establishment, own transport is essential.
- 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.

### Training

Ideally you will have a current Food Safety Certificate; if you do not then you will be required to gain this. Full catering training is given by the company.

### How to apply?

For an application form and job description please contact **Angela Stuart** at **A S Recruiting Ltd** via email [angela@asrecruiting.co.uk](mailto:angela@asrecruiting.co.uk) or Telephone on **01579 370488** or **07747 022148**.

Please quote Job Reference Number **AS/12041**

### Closing date for application

Thursday, 28<sup>th</sup> February 2019



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Your future is our future

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