



Example of Commis Job Description

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Our company is growing rapidly and is looking for a commis. Please review the list of responsibilities and qualifications. While this is our ideal list, we will consider candidates that do not necessarily have all of the qualifications, but have sufficient experience and talent.

Responsibilities for commis

- Ensure that assigned duties are organised and completed efficiently and productively
- Ensure all food produced is in line with kitchen recipes and established high standards
- Prepare and cook all food items in specific area of responsibility with a sense of urgency
- Check and ensure all food is stored and handled as per current food health and hygiene regulations
- Advise on food preparation techniques and hygiene procedures when necessary
- Monitor daily kitchen food and product requirements and advise the Management Chef of these well in advance
- Any other reasonable request as required by your Management Chef or Hotel Management
- Maintain the highest possible hygiene and maintenance standards in your Kitchen section
- Achieve the highest degree in applied hygiene and food safety as per the ADFCA, HACCP guidelines to ensure that the food served to the Guest is of highest quality and standard
- Support directly the Chef de Partie or Demi Chef in the daily operation and take full responsibilities of your section and tasks assigned by your immediate supervisor

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- Follow all recipes provided to ensure full compliance with nutritional/dietary requirements
 - Comply with menu cycles reporting any discrepancies to your line Manager
 - Assist with conducting and monitoring all stocktaking procedures ensuring minimal risk of waste
 - Attend regular training as directed by your line Manager according to the requirements of the company
 - Level 4 cooking certification
 - Be motivated, energetic with a can do attitude and passion for the hospitality industry