



# Example of Commis Job Description

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Our growing company is looking to fill the role of 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 production of all food is completed to the members satisfaction and to the standards required by the company
- Support the Chef de Partie or Demi Chef De Partie in the daily operation and take full responsibilities of your section when your immediate supervisor is not there, in order to ensure a smooth operation
- Assists and trains with line cooks
- Maintains high standards of food hygiene and storage kitchen cleanliness
- Maintains the work area and equipment in a safe and sanitary manner
- Ensures safe and correct use of equipment, tools and machinery
- Is aware of and complies with Hotel's standard recipes
- Follows all guidelines for timely food service to guests
- Works in all areas of food preparation as and when directed
- Liaises with the Demi Chef de Partie and Chef de Partie in charge to ensure cleanliness and hygiene standards

## Qualifications for commis

- Have the ability to inspire others and coach your team
- Have great attention to detail and a passion for fresh, quality food
- Preparing and cooking food according to recipes, quality standards, presentation standards, and food preparation checklist
- College/ Bachelor's Degree graduate (Graduate of any related course)

