



Example of Commis Job Description

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Our company is growing rapidly and is searching for experienced candidates for the position of commis. To join our growing team, please review the list of responsibilities and qualifications.

Responsibilities for commis

- Performs an antimicrobial treatment of all fruit and vegetable deliveries
- Learns by practice and from observing the work towards achieving a high standard of cleanliness and hygiene minimum food and fuel waste
- Prepares hot sauces, meat and fish, vegetables, rice and potato dishes, salad dressings, appetizers, salads and food displays in accordance with established recipes and methods
- Ensures that the section is kept clean and organized
- Prepares mise-en-place for the assigned kitchen
- Ensures that all equipment in the kitchen section is correctly handled and maintained
- Complies with WESTIN hygiene and sanitation standards
- Adopts the clear-as-you-go method of working
- Complies with hotel's health and safety policy
- Learns the local and hotel's health authorities' sanitation and hygiene requirements SGS

Qualifications for commis

- Completed National Diploma in Hospitality in Professional Cookery qualification
- Preferably a holder of valid Food Hygiene certificate
- Available to work fully at weekends
- Health in excellent condition

