



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. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don't fill all of the qualifications, you may still be considered depending on your level of experience.

Responsibilities for commis

- The Commis is an essential member of the Food & Beverage Culinary team dedicated to providing exceptional quality and service to our guests
- The kitchen presents an endless amount of opportunities of learning and growth for line cook positions of all levels
- To maintain a high standard of all food preparation and service in their respective Kitchens, according to the standards required by the management
- The Bakery Commis is an essential member of the Culinary team dedicated to providing exceptional quality and service to our guests
- Preparing all mise-en-place, items and dishes for the team
- Working with chef team during Service
- Provides the Executive Sous Chef with daily market list for her/his outlet and controls personally all goods received, in order to guarantee the quality and quantity
- Maintains excellent intradepartmental communication by means of log books and various other memoranda as specified by the Executive Chef
- Perform as per Operational Standards
- Having completed an apprenticeship and/or achieved trade recognition a Commis2 works as part of the kitchen team

Qualifications for commis

- Flexibility - ability to work AM/PM shifts, weekends, public holidays, split

- To provide for customers - Karst, natural resource and cultural heritage interpretation and related administration and maintenance services, in a manner which enhances customer satisfaction and is environmentally and commercially responsible
- To promote the Reserve as a leading visitor destination, and to promote and uphold natural and cultural heritage conservation ethics
- 1 year work experience as Commis Chef in a hotel or restaurant with good standards will be preferred
- Vocational diploma in food & beverage and/or any initial training, as long as the person is highly motivated by the sector and that his/her level of commitment and skills have been validated