



## JOB DESCRIPTION and PERSONAL SPECIFICATION

### Commis Chef (casual)

|                       |  |
|-----------------------|--|
| <b>Venue(s):</b>      |  |
| <b>Department:</b>    | The Plough, Scalby   |
| <b>Reporting to:</b>  | Head Chef / Sous Chef/General Manager  |
| <b>Liaison with:</b>  | <ul style="list-style-type: none"><li>• All Duty Managers</li><li>• All other Kitchen Staff</li><li>• FOH Staff</li></ul>  |
| <b>Job objective:</b> | To assist the kitchen team in food production operation to achieve maximum sales and profit by providing excellent standards of food to all our customers. To uphold all HQ Hospitality's standards and legislation as instructed. |

*The Plough, The Copper Horse Restaurant & Cottages, The Mayfield and The Yew Tree Café & Bistro, all situated just outside Scarborough, are four family owned restaurants/pubs with accommodation which make up The HQ Collection. The Collection is part of the Yorkshire based QDOS Entertainment, owned by husband and wife entrepreneurs Nick & Sandra Thomas who live in Scarborough.*

*The HQ Collection is a division of HQ Theatres & Hospitality, the UK's second largest venue operator, which operates 12 theatres and concert halls and is renowned for its unique specialism of combining first class hospitality provision with its vibrant and diverse entertainment programmes.*

*The Plough, The Copper Horse Restaurant & Cottages, The Mayfield & The Yew Tree Café & Bistro carry the distinctive HQ Collection trademark of:*

*Award winning dining.....each one offers a varied and individually styled menu. Delicious food is created and produced by teams of top chefs, who use only the finest, high quality, local and regional produce. With their welcoming atmosphere, comfortable and relaxed ambience they attract a steady stream of local clientele, as well as many visitors. Each bar stocks a superb selection of quality and contemporary wines, an extensive selection of craft ales, along with a great choice of beers and lagers.*

*Elegant accommodation..... all the accommodation is designed to make the guest feel pampered and cosseted, from luxurious rooms at The Plough and The Mayfield to the seven self-catering Copper Horse Cottages. All of the accommodation has been designed in boutique style using quality fabrics and furnishing to provide exceptional contemporary five star accommodations.*

*A warm welcome..... a first class team of staff take enormous pride in extending the warm Yorkshire welcome to locals, visitors and guests alike.*



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### **JOB DESCRIPTION**

#### **Key Functions**

##### **General Functions**

1. To help produce and maintain consistent food standards and quality across all areas within the business.
2. To help ensure the appropriate quality control measures and hygiene practices are implemented and achieved at all times.
3. To help achieve food budgeted cost control and ensure minimum wastage occurs within the unit.
4. To actively participate in the ongoing development of quality standards and menu development.
5. To ensure operational areas are properly prepared and stocked for all services and functions.
6. To take an active part in all training activities.

##### **Maintenance**

1. To maintain all equipment within the catering operation, through due care and diligence, as instructed.
2. To notify Chef/Management concerning engineer call outs for all repairs on catering equipment unless instructed otherwise.

##### **Health and Safety**

1. In conjunction with the Head Chef, ensure the company's Health and Safety Policy is fully promoted and arrangements have been made to carry out the policy.
2. To understand and have working knowledge of all current Food Hygiene and Health and Safety legislation and to be conversant with the rules contained therein.

##### **Other Duties and Responsibilities**

1. The post holder will undertake training and development as appropriate and keep apprised of developments.
2. The post holder will carry out any other duties as appropriate to the post and as requested by the General Manager, Head Chef and Sous Chef.



# JOB DESCRIPTION and PERSONAL SPECIFICATION

## Commis Chef (casual)

### PERSON SPECIFICATION

#### ESSENTIAL

|   |  |
|---|--|
| Good knowledge of English cookery   |  |
| Positive approach to training and development   |  |
| Flair for cooking with fresh quality ingredients  |  |
| Able to follow instructions and carry out tasks accurately and within given time frames |  |
| Ability to work effectively as part of a team in a pressurised environment              |  |
| Food Hygiene Certificate  |  |
| NVQ Qualifications 1&2  |  |

#### DESIRABLE

|   |  |
|---|--|
| Experience in contract catering in a busy large scale operation |  |
|---|--|

#### PERSONAL

|   |  |
|---|--|
| Willing to work flexible hours as regular weekend and Bank Holiday work is required |  |
| Good sense of humour  |  |

This job description is not an exhaustive description of your duties. You will be required to adopt a flexible approach to your role and responsibilities. In particular from time to time you may be required to undertake such alternative or additional duties as may be commensurate with your skills, experience and capabilities.