**Title:** Commis Chef

**Reports to:** Head Chef / Sous Chef

**Based at:** Newrest

**Job Purpose**

You will be working to provide services to some of our most valued airline customers, you will provide exceptional levels of culinary standards in accordance with menu specifications set by Newrest. You’ll learn to create dishes constantly working with the guest in mind, always looking for ways to make the dining experience even more memorable.

**Key Accountabilities and Responsibilities**

1. To Assist in the preparation and cooking of menu items as directed by the Head / Sous Chef.
2. To assist with stock taking when required.
3. To carry out the smooth and efficient running of kitchen department as appropriate.
4. To be a team player, assisting other team members when necessary.
5. To treat members of the team at your location as you would expect to be treated.
6. To ensure stock, deliveries and wastage are all checked and recorded in line with company and food standards.
7. To adhere to the company’s Food Hygiene, Health and Safety and environmental policies.
8. To ensure that food storage areas are maintained in accordance with the company’s Food Hygiene, Health and Safety and Environmental policies and procedures.
9. Interact with, colleagues, customers and clients in a professional manner at all times.
10. Adhere to Unit safety measures in place.
11. Adhere to Inflight services security compliance.
12. Adhere to clean as you go standard.
13. Interact with colleagues and clients on site in a professional manner at all times.
14. Comply with all unit Corporate, Social, Responsibility initiatives.
15. Ensure you are aware and comply with QHSE policies and procedures.
16. Ensure you understand Newrest Non-negotiables and adhere to these at all times.
17. Report all accident/hazards/near misses, in your area in line with Newrest requirements.
18. Ensure you understand, comply and abide by any new or amendments to policies, processes or working practices.
19. Any other duties as requested by your manager.

**Knowledge and Skills**

* Minimum 1 years’ experience in catering (desirable).
* The ability to work calmly under pressure.
* Excellent communication, team work and customer service skills.
* Good literacy skills, verbal written and spoken.
* Operational awareness, understand of HACCP, COSHH, DDA, Food Hygiene, Health and Safety and DFT requirements. (Role specific)
* Understanding of various cooking methods, ingredients, equipment and procedures
* Accuracy and speed in handling emergency situations and providing solutions
* Familiar with industry’s best practices

**Work Related Circumstances**

Must be flexible and able and willing to work extra hours and weekends, bank holidays and evenings when required to meet seasonal or customer demands. Consider shift start and finish times and transport links to site, living within reasonable travelling distance to the site may be a consideration. Works both inside and outside, consideration should be given to changing weather conditions. Noisy work environment due to proximity to aircraft.

**Physical/Health Requirements**

Must be able to access all public areas of the property including stairwells, confined spaces, heights etc.  Work may involve reasonable lifting of heavy / bulky objects within the published health & safety guidelines on manual handling and or food safety requirements.

**Essential Requirements**

Must wear a uniform to specified standards including a visible name badge and appropriate PPE at all times. Complete all relevant paperwork within specified standards and timeframes. Ensure all training food safety standards are adhered to at all times. Complete any other duties as requested by management.

**Employee Name Print: Sign:**

**Date:**