

## **Job Description: Comis Chef**

### **Summary of the Role:**

As a Comis Chef you are responsible supporting the Head Chef and other Chefs taking responsibility of overseeing a section of the kitchen. The Comis Chef may have to work on any section and at times may also have to work on more than one section.

The overall aim is to deliver consistently high-quality food and ensure the highest standards in the daily preparation. The Comis Chef must keep up to date with the new products, recipes and preparation techniques.

### **Main Duties & Responsibilities:**

- Takes care of daily food preparation and duties assigned by the (Head) Chef to meet the standard and the quality set by the Restaurant.
- Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
- Coordinates daily tasks with other team members.
- Responsible to supervise junior chefs.
- Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
- Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
- Full awareness of all menu items, their recipes, methods of production and presentation standards.
- Follows good preservation standards for the proper handling of all food products at the right temperature.
- Operate and maintain all department equipment and reporting of malfunctioning.
- Ensure effective communication between staff by maintaining a secure and friendly working environment.
- Establishing and maintaining effective inter-departmental working relationships.
- Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.
- Personally responsible for hygiene, safety and correct use of equipment and utensils.
- Ability to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim.

- Checks periodically expiry dates and proper storage of food items in the section.
- Consults daily with other chefs and Food Director on the daily requirements, functions and also about any last-minute events.
- Guides and trains the subordinates daily to ensure high motivation and economical working environment.
- Should be able to set an example to others for personal hygiene and cleanliness on and off duty.
- Daily feedback collection and reporting of issues as they arise.
- Assess quality control and adhere to restaurant service standards.
- Carry out any other duties as required by management within the full business.

**Prerequisites:**

A high standard of spoken and written English.

Flexible working hours subject to the demands of the business.

Able to work under pressure.

Excellent culinary catering talent.

**Education:**

Culinary Degree with minimum 3 years certification.

**Experience:**

At least 3 years' experience cooking in a well-established restaurant or full-service hotel and/or minimum of 1 year in a supervisory role.