








## Key Information

<b>Job Title:</b>	 Commis Chef	<b>Reference:</b> CC-BIC
<b>Location:</b>	 Bicester, Oxfordshire	
<b>Salary:</b>	 £23,000 - £26,000 per annum	
<b>Contract:</b>	 Full-Time, Permanent  45 hours over 5 days, including weekends  Occasional paid overtime availability	

## Licence Requirements

### Essential Licences:

 Not required

### Desirable Licences:

 Full UK Driving Licence and Own Vehicle

## Professional Competencies

### Essential Skills and Experience:

Requires a minimum of 1 years experience in a similar Commis Chef role  
Must be passionate about delivering excellent customer service  
Needs to have at least 6 months of basic food preparation experience  
Must understand and follow strict food safety and HACCP requirements  
Needs to have awareness of health and safety regulations

### Desirable Skills and Experience:

Will ideally be experienced in working with fresh, seasonal produce  
Food preparation or health and safety qualifications are desirable  
Experience working in high-end, fine dining settings is advantageous

## Behavioural Attributes

- |  |   |
|--|---|
| ✓ High attention to detail and accuracy        | ✓ Highly organised with good timekeeping skills |
| ✓ Dedicated and self-motivated                 | ✓ Good written and verbal communication skills  |
| ✓ Adaptable to changing priorities             | ✓ Confident when working alone                  |
| ✓ Able to work in fast-paced environments      | ✓ Excellent team player and collaborator        |
| ✓ Enthusiastic and willing to learn new skills | ✓ Passionate about creating great food          |

## Duties and Responsibilities

- Working under the guidance and supervision of the Chef de Partie and Sous Chefs
- Following recipe specs and production procedures to ensure high quality and consistency
- Assisting with basic food preparation, marinating, cutting, and precooking foods
- Accurately measuring dish ingredients and portion sizes on behalf of the Chefs
- Stock management including labelling, storing and, rotating stock
- Helping with the quality control of stock by identifying and reporting defects
- Complying to company policy, plus industry and government regulations
- Working to strict health and safety and food safety regulations
- Assisting with cleaning the kitchen and food preparation areas
- Being mindful of cross-contamination by following HACCP regulations

## Company Perks and Benefits

- ✓ Competitive monthly pay
- ✓ Contributory company pension scheme
- ✓ 25 days annual leave plus bank holidays
- ✓ Access to free meals during your break time
- ✓ Life insurance cover and 24/7 wellbeing support
- ✓ Free on-site staff parking
- ✓ Dedicated professional development and support