

Job Description

Job Title: Commis Chef	Duration of Post: Seasonal- March to November
Reporting to: Head Chef and Food and Beverage Manager	Working Hours: Mixed Shifts (5 out of 7)
	Salary: £ TBC
	Start Date: 26/03/2024

Key Duties and Responsibilities

The Team at Dumbarrie Links is seeking to recruit a Commis Chef to join our professional and exciting Kitchen Team.

Under the guidance of our Head Chef Chris Skinner, you will have the opportunity to learn and develop your culinary skill set in a fun and creative environment.

A good work ethic is essential for this role.

If you have relevant experience, we would love to hear from you.

Duties & Responsibilities

- Cooking food to company standards
- Maintaining a high standard of cleanliness
- Organising and preparing sections
- Following food safety standards
- Be flexible and helping other areas of company when required
- Communicate with Head Chef and Sous Chef
- Ensure full knowledge of menu and allergens