



Commis Chef

We are looking for a passionate individual to join our award winning team as a Commis Chef in 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.

This position includes the duties and responsibilities noted below:

- 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.

All applications should be emailed to hr@dumbarnielinks.com

Staff Benefits

- Discount in our Golf Shop
- Discount in The Old Barn Restaurant
- Golf Privileges
- Birthday Meal Voucher
- Staff Events
- Luxury Uniform
- Paid rest breaks whilst on duty
- Committed to Training and Development

- Seasonal position from March to October 2026.
- Includes evening, weekend and shift work over 7 days.
- A zero hours contract applies to all positions.