



## Job Specification

# **Commis/Relief Chef**

(Permanent, Full Time Position)

### **Job Description**

Reporting to the Restaurant Manager overall, you will be working with the Sous Chef and then covering his/her days off 2 days per week. The role is in an expanding Garden Centre restaurant which has seasonal menus.

### **Contracted Hours**

Working Tuesday/Wednesday/Saturday: 08:30-16:30 and Sunday 09:30 to 16:30. Please note that these hours may be extended to finish at 17:30 once the restaurant is fully established.

### **Seasonal Hours**

You may also be required to work at least one late night shift per week for up to 27 shifts per year up to 20:00 hours once the restaurant is fully established. Possibility of some additional hours at peak trading times.

### **Pay Scale**

By Negotiation, depending on your skills and knowledge.

### **Employee Benefits**

Staff discount on most purchases.  
Company pension scheme (after qualification period).  
28 days paid holiday leave per year (including statutory days).  
Free Staff uniform.  
Free car parking.

### **Duties and Responsibilities**

- Ensuring good portion sizes whilst controlling portions and wastage.
- Comply and implement all Health & Safety and Food Hygiene policies.
- Ensuring temperature records, food labeling and storage is to standard.
- Ensuring readiness for service and pace is set for peak trading times.
- Dealing with customer food complaints professionally and efficiently.
- Demonstrating culinary skills and knowledge.
- Working in food preparation and production.
- Good communication skills within the kitchen, remember customers can see and hear you!
- Helping on pot washing and keeping the kitchen clean and hygienic.
- Basic food hygiene/food safety certificate.

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### **Other Requirements**

Good communications skills.

Have the ability to work as an individual and as part of a team. Demonstrate initiative, learn from others and be of a pleasant and friendly nature.

### **Training**

You will be trained by the Sous Chef.

You will receive an induction session.

### **Other Information**

Additional conditions will apply to our standard terms of employment.

We feel that this job has very sociable hours for the catering industry and look forward to receiving your completed company application form which can be obtained from our web site:  
[www.allinone.co.uk](http://www.allinone.co.uk) under the recruitment section.

Please return your completed application form along with a photo and reference to  
Human Resources Department  
All-In-One Garden Centre  
Rochdale Road  
Middleton  
Manchester  
M24 2RB