



Commis Chef

Job Description

A Commis Chef position has become available at Finborough School a thriving, ambitious independent co-educational day and boarding school for children aged 2-18 years that has recently been awarded Excellent in all areas by ISI (November 2016). We are looking for someone with a passion for food, experience of cooking for large groups of people, and takes pride in the food that they cook.

The role is 35 hours per week with a 2 week work pattern including 1 weekend on and 1 weekend off. If you are self-motivated, organised, hardworking and have a can do approach please complete an application form or call on 01449773600.

General Duties and Responsibilities

- Support the Head Chef with the day to day running of the catering facilities at Finborough School.
- Preparation and serving of food.
- Washing up and cleaning kitchen, dining hall and service areas.
- Ensuring a high level of hygiene standards throughout the dining hall kitchen areas.
- Assisting with catering request (packed lunches, match tea, event catering etc)
- Assisting with set up for functions.
- Assisting with requirements for pupil snacks and staff room.
- Stock rotation.

Responsible for Standards

- Quality, quantity and variety of food.
- Presentation of food.
- Arrangements in the Dining Hall and other rooms used for functions.
- Hygiene and cleanliness.
- Ensuring all regulations and legal obligations are met.

School Standards

- Support the aims and ethos of the school.
- Set a good example in terms of dress, punctuality and attendance.
- Uphold the schools behaviour code.
- Participate in staff training as required.
- Support and uphold the school values at all times.