

Job Description

Job Title: (Commis Chef)

JOB DETAILS		
JOB TITLE	:	Commis Chef
ADVERTISED JOB TITLE		Commis Chef
GRADE	:	
REPORTS TO	:	Chef de Partie
UNIT	:	NEWTONS AND KC (C.A)
LOCATION	:	NEWTONS AND KC (C.A)
DATE	:	

JOB PURPOSE: (Provide a brief (2/3 lines) description of the main purpose of this job)

Commis 1 Chefs provide courteous, professional, efficient, and flexible service and uphold C.Operational standards by preparing consistently high-quality food. Additionally, he/she assists the CDP and Sous Chef with cooking and cleans up all stations.

ORGANOGRAM (Attach complete departmental structure to this document). Please provide below details:				
Total Number of Reports	Title of Direct Reports	Job Grade:	Nr of Incumbents	
Direct:	- Chef de Partie	- B1	-	
Indirect:		-	-	
Total:				

PRINCIPAL ACCOUNTABILITIES: (Provide details of what the main accountabilities are and how these are effected)	Measures: (Provide details of how it will be evident that the required accountability has been achieved)
 Commis chef should be able to follow all instructions and comply with food health and safety regulations. 	Positive Client feedback and consistency in the culinary department and food control
 should demonstrate excellent organizational skills and ensure that all duties are completed in a timely manner 	 Must have a professional, courteous & respectful attitude toward Members, guests, vendors, co-workers, and supervisors.
	_
-	_
	_
	_
-	_

Work Related Dimensions		Yes/No	Detail		
- Required to travel?			-		
- Responsible for more than one competency area / functional area?			-		
- Responsible for geographical	area?	-NO	-		
Bud	gets (tick appropriate box)		Budget Amounts		
o Has sole responsible	ility for managing a budget				
 Has shared response 	sibility for managing a budget				
o Responsible for mo	nitoring adherance to a budget only		n/a		
 No responsibility for 	r a budget		n/a		
Minimum Experience (required in incumbent/s)	n order to do the job, not actual experience of	Minimu job, not a	m Qualifications (required in order to do the actual qualification of incumbent/s)		
1 -2 years' experience-		- 2-3 y -	ears' experience in culinary field		
		Minimu	m Certifications/Accreditations		
		- CULI	NARY QUALIFICATION		
Operational requirements (legal	ly required in order to do the job for e.g. a Docto	or requires a	valid license to practice medicine)		
Must have knowledge of how to operate standard kitchen equipment safely and efficiently.					
Knowledge, skills and abilities (add technical competencies, skills and abilities – these are not found in the CSIR competency dictionary)					
 Commis chef They perform va deliveries, and rotating stock. 	arious kitchen duties, such as assisting che	ef de partie	s in meal preparations, receiving		
Desired Experience			Desired Qualifications / Certifications / Accreditations		
- 1-2 years' experience -		- CULI	NARY QUALIFICATION		
Competencies required	Description				
-	-				
-	_				
	-				
_	<u>-</u>				
	<u>, </u>				

SIGNED / APPROVED:

Employee	Name	Date	
Direct Supervisor	Name	Date	
HR Manager	Name	Date	
Unit/Function Head	Name	Date	
Exec Director / Centre Manager / Group Manager	Name	Date	

FOR USE BY R&R OFFICE ONLY	JOB FAMILY	:	
TOR OUT DI NOR OTTIOL ONE!	JOB GROUP	:	