

Job Description - Commis Chef

Salary and Benefits

- **Competitive salary based on experience**
- **Paid overtime & covers bonus**
- Off-site modern, luxury apartment – generously subsidized
- Provided uniform and Birkenstock footwear
- Meals on Duty
- Pension Scheme
- Staff Discounts
- Free parking
- Excellent opportunities for progression within the group
- Brigade of support and kitchen staff

Casa Hotel is the highest AA rated 4-star hotel in Chesterfield, Derbyshire. An independently owned hotel which boasts 100 bedrooms, 12 meeting rooms accommodating up to 280 guests, it is home to *Cocina*, a beautiful two-rosette restaurant and relaxed lounge bar.

Our sister hotel is the award winning 4-star **PEAK EDGE HOTEL**, a luxury boutique hotel nestled on the edge of Derbyshire's Peak District National Park located 10 minutes' drive from Chesterfield Town Centre. The hotel has recently undergone beautiful renovations and extensions to our restaurant and banqueting rooms.

We are seeking a highly motivated **Commis Chef** to join a strong and dynamic team at our award-winning 2 AA Rosette restaurant.

We are proud to cook with locally sourced produce from the hotel owners' private farm on the outskirts of Chesterfield and you will be cooking in our two, brand new state of the art kitchens.

You must be positive and driven with a pro-active attitude. It is vital that you are friendly, approachable, and a real team player whilst also being a strong leader who can be relied upon to be professional and organised. Ideally you will be experienced in banqueting for large events. A strong work ethic is vital.

Purpose:

Prepares, seasons and cooks soups, meats, vegetables, desserts, and other produce for the hotel's food outlets including but not limited to: fine dining room, lounge, function service, cafeteria and room service using recipes and procedures established by Casa Hotels. Alerts appropriate staff when produce and supplies are low. Works alongside Chef de Partie.

Duties and responsibilities:

- Reads menu to estimate food requirements and orders food from supplier or procures food from storage.
- Adjusts thermostat controls to regulate temperature of ovens, broilers, grills, roasters, and steam kettles.
- Measures and mixes ingredients according to recipe to prepare soups, salads, gravies, desserts, sauces, and casseroles.
- Bakes, roasts, broils, and steams meats, fish, vegetables, and other foods.
- Adds seasoning to foods during mixing or cooking.
- Observes and tests foods being cooked by tasting, smelling, and piercing with fork to determine that it is cooked.
- Carves meats, portions food on serving plates, adds gravies and sauces, and garnishes servings to fill orders.
- May supervise other cooks and kitchen employees as directed by the kitchen management.
- Washes, peels, cuts, and shreds vegetables and fruits to prepare them for use.
- May butcher chickens, fish, and shellfish.
- Cuts, trims, and bones meat prior to cooking.
- May bake bread, rolls, cakes, and pastry
- Assist chefs in their department, if workload allows
- Establish and use clear lines of communication within the kitchen operation and with restaurant/Conference & Banqueting Staff
- Report all faults or damage to equipment in accordance with hotel procedures
- Follow Company and statutory Health & safety, Hygiene, Security and Emergency procedures
- Support all members of the team to achieve and maintain operational standards to the highest possible level in respect of service, hygiene and Health & safety, and ensure that there is minimal wastage
- Report maintenance, hygiene and hazard issues
- Comply with hotel security, fire regulations and all health and safety and food safety legislation
- Be environmentally aware