

Casa Hotel is the highest AA-rated 4-star hotel in Derbyshire. An independently owned hotel that boasts 100 bedrooms, from spacious doubles to luxurious suites, and 12 meeting rooms accommodating up to 280 guests. It is home to Cocina, a beautiful two-rossette restaurant and relaxed lounge bar, and Barca bar, a high-end cocktail and tapas bar. We pride ourselves on our exceptional service and luxurious offering to our wonderful guests.

With a focus on ensuring corporate clients have a warm welcome and all modern comforts, we are a busy conferencing facility during the week. At weekends we welcome leisure guests who want to explore the local area.

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.

Looking to join a modern, personable venue that demands a high standard of service, why not consider progressing your hospitality career with us.

A fantastic opportunity has arisen for a Commis chef to join our growing team!

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.

Salary and Benefits

- **Competitive salary based on experience**
- **Health support via Westfield**
- 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

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