



Code:	KTCC007	JOB DESCRIPTION	
Job Title:	Commis Chef		
Department:	Kitchen		
Reporting to:	Chef de cuisine		

Job Title	Commis Chef	Department	Kitchen
Entity	IKOS ANDALUSIA	Location:	Estepona (Málaga-Spain)
Reporting to:	Chef de cuisine	Responsible for:	n/a
Job Purpose Overview	To prepare all types of food items as assigned by Chef de Cuisine of the outlet		
Key Responsibilities	<p>Main duties:</p> <ul style="list-style-type: none"> • To carry out the preparation tasks pertaining to his/her station according to standard recipes. • To assist in the preparation of food for all meals, room service, receptions and a la carte restaurants. • To faithfully follow the recipes and presentations, as provided by the Sous Chef and Chef de Cuisine, in order to maintain the standards of quality and consistency of the product. • To collect all the tools needed at the station s/he has been assigned to in good time. • To check and complete the daily mise en place and set-up of his/her work station. • To work in a tidy and clean manner, ensuring that work spaces and all cold rooms are in accordance with hygiene standards. • To maintain the cleanliness of all food preparation areas, of all refrigerators and freezers in the kitchen and of the food storerooms. • To minimize waste of all food items. • To communicate with the Chef de Partie regarding all aspects of work, to keep him/her updated on any problems and irregularities that may arise, and to recommend ways to address them. • The ability to assist the Chef de Partie in ordering all the food and products required for the following day. • To correctly respond to any hotel emergency or security situation. • To observe HACCP hygiene and safety rules. • To have full knowledge of the hotel food standards • To contribute to the development of a safe, pleasant and clean work environment. <p>General duties:</p> <ul style="list-style-type: none"> • To respond to any changes in the Kitchen department function as dictated by the industry, company and hotel. • To report for duty punctually, follow the company grooming standards at all times. • To provide a courteous and professional service at all times. • To maintain good working relationships with colleagues, and all other departments. • To have a complete understanding of the hotel's employee handbook and adhere to the regulations contained within. • To have a complete understanding of and adhere to the hotel's policy relating to Fire, Hygiene, Health and Safety. • To maintain a high standard of personal appearance and hygiene at all times. 		

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	<p>Occasional duties:</p> <ul style="list-style-type: none"> To carry out any other reasonable duties and responsibilities as assigned by the Chef de Cuisine.
Skills & Abilities	<ul style="list-style-type: none"> Detail-Oriented (Heat Control, Measuring, Portion Sizing, Precision, Presentation, Quality of Food) Ability to cope under pressure and deliver excellent service results in a high-paced luxury environment Creativity, dedication, quick thinking, decision making
Qualifications	<ul style="list-style-type: none"> High school diploma or equivalent. Post-secondary training at a culinary institution would be a plus. Certificate in culinary arts, pastry-making, baking, or relevant field would be positively considered.
Knowledge & Experience	<ul style="list-style-type: none"> Relevant experience ideally within a hotel environment or luxury restaurant Up-to-date knowledge of cooking techniques and recipes in addition to sanitation regulations
Special Working Conditions	<ul style="list-style-type: none"> Be prepared to work a flexible roster including evening and weekend duties on a frequent basis; Often exposed to hot and cold temperatures. Be able to stand and walk for long periods of time.

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