

## **Commis Chef**

### **Job Overview**

Plan, prep, set up and provide quality service in all areas of food production for menu items and specials in the designated outlets in accordance with departmental quality standards, recipes and plating guide specifications. Maintain organization, cleanliness and sanitation of work areas and equipment.

### **Minimum Requirements**

- Leaving Certificate or equivalent vocational training certificate.
- Up to 2 years' experience as a Line cook at a 3/4/5 star hotel or restaurant.
- Food handling certificate.
- Ability to communicate in English with guests, co-workers and management to their understanding.
- Ability to compute basic mathematical calculations.
- Ability to provide legible communication.

Must be flexible to work shifts 5 shifts per week from Monday to Sunday.

Rate of pay: €10.00 per hour Monday to Saturday and €12.73 per hour Sunday.