



Job Description

Job Title: Commis Chef

Hours of Work: 0-Hour Contract - Shifts include Evenings, Weekends and Holidays

Rate of Pay: National Minimum Wage Applies

Reports to: Chef de Partie / Sous Chef

Main Areas of Responsibility:

To assist in the preparation, cooking, and presentation of food, maintaining the highest standards of hygiene, safety, and quality while learning all aspects of kitchen operations.

Key Responsibilities

Assist in the preparation and cooking of dishes under the supervision of senior chefs.
Carry out mise en place (ingredient preparation such as chopping, peeling, or portioning).
Maintain clean and organised workstations and adhere to food safety standards.
Follow instructions and recipes accurately to support consistent dish quality.
Rotate stock, check deliveries, and store ingredients correctly.
Help with kitchen cleaning schedules and equipment maintenance.
Be aware of food allergies and proper food-handling procedures.
Occasionally cover a section (e.g., sauces, pastry, vegetables) in the absence of a section chef.

Essential Skills and Qualities

Genuine interest in food, cooking, and learning new techniques.
Ability to work quickly, follow directions, and remain calm under pressure.
Awareness of food hygiene and safety regulations.
Good teamwork, communication, and attention to detail.
Physical stamina for working long hours in a fast-paced environment.

Qualifications and Training

No formal qualifications are always required, but these are advantageous:
NVQ Level 2 or 3 in Professional Cookery
Apprenticeships in catering or hospitality
Food Hygiene Certificate
Many commis chefs also learn on the job under experienced chefs.

Bryn Meadows is an equal opportunities employer. Unfortunately, we are unable to sponsor candidates from outside the EU. Non-EU candidates need not apply.

Please complete an application form and email it to
matthew.jenkins@brynmeadows.co.uk