



We are looking for a talented Commis Chef to join our team for a minimum of 20hrs per week. There may be a requirement for additional hours at busy times, particularly when covering staff holiday periods. If you have previous experience or are looking to kickstart your culinary career, we encourage you to apply for this position. Working alongside talented professionals you will have a passion for food and a drive to deliver exceptional service in a fast-paced environment. You will be excited to work with fresh seasonal ingredients & regularly changing bespoke menus. You will be creative and have the opportunity to showcase your skillset.

Responsibilities:

- Always uphold food safety and hygiene standards*
- Support the kitchen team in food preparation and cooking tasks*
- Ensure food quality standards are met*
- Contribute to the smooth operation of the kitchen during service hours*
- Collaborate with team members to maintain cleanliness and organization in the kitchen*
- Help with inventory management and stock rotation as needed*

Requirements:

- Previous experience in a culinary or hospitality role*
- Knowledge of food preparation techniques and kitchen operations*
- The ability to work well in a team environment*
- A passion for the culinary arts and a willingness to learn and grow*
- Ability to handle multiple tasks efficiently in a high-pressure setting*
- Excellent communication skills and attention to detail*
- Driving licence and access to a vehicle due to the location.*

Hours will be discussed at interview and salary will be based on experience.

*To apply please forward an up to date CV to info@redliongc.co.uk stating **Commis Chef** in the subject line*