Commis Chef

You will support the effective and efficient operation of all kitchens within Dartington Hall to provide every customer with excellent eating experience.

SOME OF THE MAIN THINGS YOU’LL BE DOING:

• Lead by example to promote a customer focused culture, providing a professional, friendly and courteous service to all customers.
• Work with the rest of the kitchen team to ensure high quality, optimal representation of Dartington Hall in all aspects of the operation with a focus on attention to detail.
• Prepare and cook food to a high standard.
• Deliver innovative, sustainable and creative hospitality that challenges industry standards whilst embracing the aims of the Trust.
• Responsible for your own health and safety and that of colleagues and customers within your responsibility or affected by your work.
• Carry out daily cleaning duties.
• Work flexibly to meet the needs of the business.
• This list can never be exhaustive but covers most of the work you’ll be doing. What it can’t replace is talent, initiative and a commitment to great customer service.

ROLE DETAILS:

DEPARTMENT: DACS

REPORTING TO: Head Chef

WHAT YOU WILL BRING:

• Good organisation and time management skills.
• Excellent customer service towards all internal and external customers.
• Leadership through creative problem solving, a positive can do attitude and a willingness and desire to ensure all who come into contact with Dartington have the best possible experience.
• Ability to work on routine tasks with minimal supervision
• Previous experience in kitchens in recognised catering establishment.
• Have a good understanding of and work towards the purpose, values and strategy of Dartington.
• Commitment to work hard and act in Dartington’s best interests at all times.