

ROLE PROFILE

| Role Title | Commis Chef |
|--------------------------------|-------------|
| Internal Reference | BBUMK-0148 |
| Business Unit / Group Function | BBU |
| BU Team / Sub-Function | BBU |
| Location | Dufftown |
| Team Leader Role | Commis Chef |
| Role Level | 5 |
| Team Members | No |

Role Purpose

To support the Head Chef and hospitality team in the preparation and delivery of a high quality catering experience to both our internal and external customers.

Accountabilities

- Support the Head Chef with the planning, preparation and delivery of food service for a range of events for internal and external customers.
- Responsible for ordering and receipt of goods ensuring that materials are dealt with under the appropriate food hygiene systems.
- Ensure that safe working practises and food hygiene procedures are adhered to in accordance to required legislation.
- Work closely with the front of house restaurant team to ensure the delivery of a quality service in accordance with the Visitor Centre's Canon standards.
- Contribute to comprehensive improvement plans that support our drive for improved standards of service and operating costs.
- Attend all relevant site meetings and daily service briefs.