



KILLRUDDERY

Role: Commis Chef
Full Time, Year Round

Role Summary:

We are looking for an energetic Commis Chef who shares our love for great food and service. You will be guided and trained by our Head Chef Niall O'Sullivan and team of experienced chefs. We set high standards for ourselves so that we can surprise and delight our customers and deliver a great experience.

While some experience is preferable, this is a training role and may suit a student studying Culinary Arts in college that is looking for some industry experience to start their career.

Main areas of responsibility:

- Food preparation work and basic cooking under the supervision of our
- team of experienced chefs.
- Ability to prepare dishes in accordance with specified recipes
- Ability to work in a pressured environment
- Attention to detail in relation to food service
- To carry out the Kitchen's Standard Operating Procedures correctly.
- Monitor stock rotation, checks deliveries and returns
- Ensure the highest quality dishes are consistently produced

Requirements:

- Be aware of hygiene and cleanliness standards, HACCP training preferable.
- Be a team player, work well in a team and be willing to learn and take direction
- Candidates should be able to demonstrate a high level of initiative, creativity and skill in the kitchen.
- Ability to work under pressure with a good sense of humour
- Ability to multi-task
- Fluent English

