



Job Description: Commis

- Supports the executive chef, sous chef, line chefs as well as other kitchen employees in food production
- Assists kitchen staff in maintaining high cuisine standards for function clients as well as delegates.
- Assists the chefs in the production of different foods for example vegetables, meats and pastries.
- Assists the chef in ensuring that food is prepared and served to the clients on time.
- Assists the chef in ensuring that health and safety standards are upheld in the kitchen.
- Assists the chef in making requisitions for food.
- Assists the kitchen staff in storing all food..
- Skills and Specifications.

For the commis to be able to perform effectively in their duties, they should possess the following job skills:

- Excellent attention to detail
- Should love working with food
- Can work well in a team and in a diverse work environment