



St David's College

— Est. 1965 —

Job Description

Commis Chef

The duties outlined in this job description are not meant to be exhaustive and it is expected that the role will be undertaken in a spirit of cooperation and a willingness to be flexible in order to meet the needs of the pupils and St David's College.

This job description may be modified by the Catering Manager, with your agreement, to reflect or anticipate significant changes in the job, commensurate with the salary and job title.

Responsible For: Assisting the catering department to a high standard

Responsible to: Catering Manager

Key Tasks and Responsibilities:

- To prepare and make daily soups for lunch service.
 - To prepare and make daily desserts for lunch service.
 - To make sure the close down sheets are filled in every night.
 - To ensure the kitchen is clean and tidy before end of shift.
 - To ensure all food produce is labelled in all fridges.
 - To set up the salad bar ready for evening service and to put away.
 - To help where needed throughout your shift.
 - Ensure that the station you work at is left to the standard and all jobs are completed before finishing your shift.
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- All meals provided on duty, all uniform and footwear provided, full training given.
 - Great holidays and working environment.

All members of the Staff agree to:

- Promoting and safeguarding the welfare of children and young persons for who you are responsible and with whom you come into contact.