



COMMIS CHEF

ANGELS HOTEL, G71
7.50 per hour

WHAT ARE YOU ALL ABOUT?

You are an experienced Commis chef who wants to develop your kitchen skills by working within a well established team. You have talent and flair – a genuine passion for cooking is high up there in the things that matter to you in life.

We will reward you, invest in you and above all, provide you with an excellent work/life balanced health work environment.

INTERESTED? SO WHAT ARE WE ALL ABOUT?

Quite simply, the best food in Lanarkshire. Joining an amazingly talented team of chefs, you will help create an amazing addition to the team. The Parkville is a traditional pub with traditional values and comprises of a lounge, bar, 100 seat restaurant, function suite with a capacity for up to 250 guests and bedrooms.

AS THE IDEAL COMMIS CHEF YOU MUST HAVE ...

- A flexible attitude and keen desire to learn.
- Previous similar experience working in a busy kitchen using freshly sourced produce.
- Great time keeping and reliability.
- Excellent attention to detail.
- Ability to follow instructions and carry out tasks accurately.
- Food safety training along with relevant culinary qualifications.

WHAT YOUR ROLE WILL INVOLVE...

- Working within the team to deliver excellent product quality.
- Ensuring the highest standards of food preparation and presentation.
- Closely follow the menu specifications to ensure consistency of dishes
- Actively assist in the maintenance and organization, implementation and execution of the food safety and H & S policies
- Ensuring the cleanliness of your kitchen and ancillary areas.
- Ensuring excellent Environmental Health and Food Hygiene standards are maintained.

ENJOY OUR COMPREHENSIVE BENEFITS PACKAGE

- Company Pension plan | 28 days paid holidays | Golf Membership | Child care vouchers
- Opportunities for promotion & transfer across the Group | Discounted rates on F&B, rooms and facilities
- 20% discount for friends and family across the Group | 10 year club – rewarding long service

WE WOULD LOVE TO HEAR FROM YOU!

Contact us. Please send your CV to people@lisini.co.uk