



Job Title: Commis Chef
Reporting to: Head Chef

Bluestone is searching for enthusiastic, friendly and committed individuals to join our Food & Beverage team. Great short and long-term opportunities, as well as full and part time roles, available. Apply Today!

PRINCIPAL PURPOSE OF ROLE

To support the kitchen team in the efficient running of the restaurant kitchen, ensuring the highest standards are consistently achieved in terms of the choice, content and presentation of meals in accordance with all current legislation and best practice.

BLUESTONE BENEFITS:

- Employee Discounts, including discounted stays for family and friends and on food and drink whilst on resort
- Employee rewards points
- Kids Camp (onsite subsidised childcare within the school holidays)
- Wellbeing programme: lovely Wellbeing Advisor, Mental Health First Aiders in each department and Discounted gym memberships
- Departmental rewards and incentives
- Share Incentive Plan after a year's service
- Holiday entitlement, Company Sick Pay and employer pension contributions
- Gain qualifications while you work and great career progression opportunities including leadership training

PERSONAL ATTRIBUTES/COMPETENCIES REQUIRED OF POST HOLDER

- Positive 'can do' attitude
- Ability to work as part of a team
- Ability to work under intense pressure for prolonged periods
- Strong communication skills with customers, managers and team
- Ability to take on responsibility
- Flexible, committed and punctual
- Shows a passion for fresh food and uncompromising standards
- Keen to contribute to the development of the restaurant/catering facilities and the Bluestone offering as a whole



KEY RESPONSIBILITIES (the duties and tasks outlined are not intended to be exhaustive and other duties may be required from time to time)

General

- To acknowledge and promote the Company culture
- To follow Company Health and Safety procedures at all times
- To exhibit a professional attitude at all times
- To contribute towards in-house promotions and activities.
- To promote and ensure the good reputation of Bluestone
- Ensure that all information of a confidential nature gained in the course of duty is not divulged to third parties
- Notify line manager as soon as possible of your inability to report to duty for all periods of absence (in accordance with the Attendance Management Procedure)

Specific:

- To carry out all duties as and when required by the Chef de Partie
- To ensure that all kitchen duties have been carried out correctly in accordance with procedures i.e. cleanliness of work areas and equipment, food preparation, etc
- To ensure that food is prepared, cooked and served to the highest standard at all times
- To observe Bluestone Health & Safety procedures. You have a responsibility to work safely at all times and to report any potential hazards, faults or problems by following the escalation procedure.
- To attend and complete training courses as required.
- To maintain excellent product knowledge, competently answer any guest queries and be able to promote available products/activities

EXPERIENCE /KNOWLEDGE/SKILLS & UNDERSTANDING

Essential:

- Previous chef / kitchen experience
- Ability to work unsupervised
- Ability to respond to emergency situations in an effective manner

Desirable:

- Completion of Level 2 Food Hygiene Course
- Willingness to complete NVQ qualification and other training courses