



Job Advert Commis Chef

Working with us

At Red Mist Leisure we want to deliver the best for our customers and continually exceed their expectations. We firmly believe in local, fresh and seasonal produce and we take great pride in our food and service. We recognise that customers have a choice where they spend their dining income, but by offering consistently great dining experiences, we will thereby retain and expand our customer base through the strength of our reputation and become first choice in our customer's eyes.

We are looking for a Commis Chef to join our team. It is a position that requires someone who has a passion for food, is hardworking, enjoys working with others and has an enthusiasm to learn.

Your role

- To assist the kitchen team in food preparation and storage to ensure a high standard of food is served always, achieving all operational and commercial targets.
- to be friendly and supportive and to work hard as part of a team to ensure high standards are continually maintained
- To ensure we deliver a high standard of food always ensuring all dishes are served at the correct portion size, quality and temperature
- To ensure that all Health and Safety legislation and guidelines are implemented, adhered to and maintained, in respect of kitchen production, employees, machinery, equipment and hygiene.
- To maintain exceptional standards of cleanliness around all areas of the kitchen
- To minimise wastage
- To ensure stock holding and rotation is implemented
- To work at other sites within the group as required
- To achieve exceptional customer satisfaction results with regards to food
- To ensure all company property is properly respected, used and looked after to reduce maintenance or replacement costs

What we are looking for

- Passion for food. We love food and so do our customers. This is the reason most of them visit our pubs. It is essential to understand and be passionate about great food. We want our menu and specials to express real enthusiasm and passion for the ingredients and food
- Totally customer focused. We must always strive to please them and exceed their expectations
- Honest, dedicated and hard working
- You must be a fun person with a good sense of humour who can enjoy work and the interaction with customers and other staff members
- Ambition and drive
- Enthusiastic personality who takes real pride in achieving exceptional results.
- The ability to create and maintain consistently great food all the time.

Our support to you

- Support, training and development to improve your competency and skills in the role and to aid towards progression opportunities in the future
- £750 retention bonus
- Competitive salary
- £500 when you refer a friend or family member to any pub at Red Mist
- Regular social events and familiarisation trips
- Free meals on duty
- Regular in-house staff competitions
- Increased annual leave through length of service
- Monthly & annual 'Shining Star' nominations and awards
- 25% discount on food and drink in all Red Mist Leisure pubs for up to 4 people
- Access to Perkbox, offering staff discounts on high street brands, local gyms, and cinemas
- Be part of our charity days and events
- Guaranteed Christmas day off
- 4% Pension contribution

How to apply

To apply for the role, please contact us at jobs@redmistleisure.co.uk