



## Commis Chef

### Want to be part of our exciting new chapter at Red Mist Leisure?

We are looking for a Commis Chef to join our team, you will be an enthusiastic Chef who shares our passion for great food. You will be a highly valued and crucial part of the kitchen team, preparing fresh ingredients and assisting the Head Chef in developing their dishes. This role will give you a great opportunity to hone your skills and grow your repertoire in the kitchen whilst ensuring dishes are delicious every time.

Red Mist Leisure is an award-winning company with 12 pubs and inns across Surrey and Hampshire, who care passionately about customers and take great pride in their enjoyment; striving to deliver an authentic and genuine pub experience that the UK is so renowned for across the world.

We highly value the well-being and happiness of our staff, believing in being open, honest and fair as well as rewarding loyalty and dedication shown by our staff.

### Our support to you

- Share of gratuities
- Commis Chef Level 2 Apprenticeship available and supported by Red Mist Leisure should you wish to complete
- £500 retention bonus
- 3% maximum pension contribution
- 25% discount on food and drink in all Red Mist Leisure pubs
- Reduced rate if you wish to join the private healthcare scheme with Westfield Health
- Guaranteed Christmas day off
- Increased annual leave through length of service.
- Free meals on duty
- Our new induction programme and Career Path offers structured development and career progression, supporting in being ready for new opportunities within a growing business.
- Regular social events and familiarisation trips
- Regular in-house team competitions and recognition awards
- Access to Perkbox, offering staff discounts on high street brands, local gyms, cinemas and more
- Involvement in our charity days and events
- Kitchen Apprenticeships are also available and supported by Red Mist Leisure, should you wish to complete
- Refer a friend and earn up to £1,000

### What we need from you

- A **passion** for great food. We want our menu and specials to express real enthusiasm and love for the fresh ingredients and food
- A **customer focussed** mindset. You will always strive to please them and exceed their expectations
- An **honest, dedicated** and **hardworking** approach

- **Enthusiasm.** You will take real pride in achieving exceptional results
- A great **sense of humour!** You will enjoy your work and the interaction you have with customers and your team members
- **Adaptability** to be able to work at our other sites within the group as required
- **Respect** for your colleagues and company equipment
- To be able to maintain consistently exceptional levels of **cleanliness**
- **Consistency.** The ability to create great food always. Being able to set an excellent example to the rest of the kitchen team
- **Patience.** The skills to be able to support with developing others in the kitchen team
- **Ambition and drive** to keep learning and to succeed
- **High standards** at all times, ensuring that health and safety procedures are maintained properly

#### **How to apply**

To apply for the role, please contact us at [jobs@redmistleisure.co.uk](mailto:jobs@redmistleisure.co.uk)