



Pembroke Lodge, Richmond Park

Job Description: Commis Chef

Join our experienced team of chefs at Pembroke Lodge, expertly serving our cafe and wedding venue. This position offers an excellent introduction into the kitchen and the opportunity to learn and progress.

Responsibilities and Learning Opportunities

- Initially act as dedicated daily sandwich-maker for our cafe
- Responsible for evening pizza preparation for wedding guests
- Learn how to prepare canapes and other dishes and to assist the chefs
- Efficiently follow cooking and preparation of all food to the high standard
- Ensure good stock and waste control is practiced
- Maintain a positive and proactive attitude
- Seek to improve and advance your skill set and performance
- Receive training on kitchen procedures and all necessary health and safety rules.
- Comply with all health and safety regulations, the Staff Code of Conduct and company policies

Qualifications and Skills

- Self-motivation and a passion for hospitality and cooking
- Effective time management working in a busy kitchen
- Demonstrate high standard of food preparation with attention to detail
- Ability to carry out duties efficiently and in an orderly manner
- Follow instruction and work effectively as part of a team and individually
- At least 6 months experience with food preparation

To apply, please send your CV to jane@pl.org.uk