

## Job Description

**Role:** Commis Chef

**Reporting to:** Head Chef

### Who are we?

Marco Pierre White is an acclaimed chef, restaurateur and TV personality. He has restaurants across the UK under different concepts namely Marco Pierre White Steakhouse Bar & Grill, Marco's New York Italian, Wheeler's of St James's, Mr. White's English Chophouse, Koffmann & Mr. White's, Wheeler's Fish & Chips, Bardolino Pizzeria Bellini & Espresso Bar and Marconi Coffee & Juice Bar.

### Purpose of Role

Reporting to the head chef, you will be part of a passionate and talented kitchen brigade preparing and presenting dishes to the Marco Pierre White Food Specifications. You will ensure that high standards of cleanliness and safety are maintained in the kitchen operations and food hygiene regulations and procedures are consistently followed.

Passionate about food, you will care about your work and be keen to develop your skills in order to deliver the best guest experience possible.

Your role involves a range of duties, including the preparation and service of food from the Marco Pierre White menus. You will be actively involved in preparing the kitchen and your section for service as well as cleaning down at the end of your shift.

### What we would like from you

You will be an ambassador for the kitchen and Marco Pierre White brand, working hard to make every guest experience memorable.

Passionate about food and delivering great dining experiences for your guests, you will be focused on making sure that the guest experience is the best that it can be and consistently support the rest of your team in delivering exceptional culinary experiences. You will have a positive attitude, demonstrate flexibility and have a willingness to learn.

## Who you are

You will have a friendly and enthusiastic personality with a willingness to learn. You will be organised and able to keep calm under pressure. To be successful in this role you will be a team worker who is able to work autonomously or effectively as part of a team.

## What Good looks like

Correctly presented to the brand standards every day, you will support the kitchen team in preparing and presenting dishes to the correct brand standards. You will be punctual, courteous and helpful, always striving to be your best whilst complying with health and safety guidelines and legislation.

Consistently delivering a memorable dining experience to your guests, you will ensure a high level of product knowledge ensuring that you are fully briefed and trained at all times. You will effectively contribute to the cleanliness and maintenance of the kitchen environment.

## Competency Framework

<b>I am self motivated because</b>	<ul style="list-style-type: none"> <li>I am committed to doing a great job and take a pride in what I do. I am eager to develop myself and learn new things. I remain positive when things get tough. I am personally well presented. I am punctual and flexible</li> </ul>
<b>I am guest focused because</b>	<ul style="list-style-type: none"> <li>I go the extra mile to satisfy our guests. I ensure all food is served to the required Brand standard and assist the Head Chef and kitchen team in implementing all new menus. I strive and anticipate guest needs wherever possible, and positively react to these to enhance guest satisfaction. I strive to maintain a professional working relationship with the kitchen and food service team</li> </ul>
<b>I am results driven because</b>	<ul style="list-style-type: none"> <li>I work hard to deliver a great guest dining experience. I create a great first impression for my guests and colleagues. I achieve my objectives and targets. I demonstrate initiative, seeking opportunities to make improvements. I push myself to develop my skills, build my knowledge and improve my performance</li> </ul>
<b>I am a team worker because</b>	<ul style="list-style-type: none"> <li>I am supportive to my colleagues and I contribute positively to the team. I work hard to ensure positive relations within my team</li> </ul>

<p><b>I am adaptable because</b></p>	<ul style="list-style-type: none"> <li>• I have a positive and flexible approach to work. I ensure that I deliver all my duties on time to the highest standards. I resolve problems and accept responsibility.</li> </ul>
<p><b>I act with integrity because</b></p>	<ul style="list-style-type: none"> <li>• I am open and honest. I keep my word and take care to keep my promises. I am an individual and treat everyone as an individual. I treat people fairly and with respect. When things go wrong, I take ownership to find a solution and put them right</li> </ul>
<p><b>I am a great communicator because</b></p>	<ul style="list-style-type: none"> <li>• I communicate clearly and effectively with peers, colleagues, suppliers and guests. I make colleagues feel that their contribution is valued. I ask for feedback on myself and act on it. I am respectful towards my guests, suppliers and colleagues</li> </ul>

**What's in it for you?**

A competitive salary, a clear career pathway and development, half price dining in all our restaurant brands and a chance to be a part of something special.

The above is designed to help you in the understanding of your role and is not intended to be a definitive list of your duties, as flexibility in meeting Company and guest's needs is required by all team members.