

Job Description

Role: Commis Chef
Reporting to: Executive 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.

The Role

The prestigious Marco Pierre White Steakhouse Bar & Grill at The Cube in Birmingham is looking for a Commis Chef to come and join the team.

The Cube is a world-class destination standing tall across the city's skyline. The 200+ cover restaurant serves dishes to wow its guests in the stylish surroundings of Level 25 with stunning views over the Birmingham skyline.

As Commis Chef you will play an active part in the production and service of high-quality food using the freshest ingredients. Motivation and inspiration are essential to communicate and continue with the restaurant's success. The role incorporates the need to help maintain standards, work as part of a team and have the drive, passion and determination to progress your career.

You must support the Executive Head Chef to ensure the efficient and effective running of the kitchen. You will be resilient, creative, able to work under pressure and must always lead by example.

The successful candidate will be skilled in preparing food to a high standard, be hard working and will have outstanding communication skills. Our next Commis Chef will possess a high degree of personal integrity and will never let food quality, standards, customer service or compliance slip whilst they are on duty.



Day to day responsibilities:

- Attend work punctually and immaculately presented
- Assist in the preparation of dishes as instructed by line chef to include washing, chopping and cutting of fruit, meats and vegetable items, as well as measuring, mixing, and preparing meal ingredients, sauces, and seasoning.
- Maintain an immaculately clean work station
- Monitor kitchen equipment and report issues to line chef
- Continually develop culinary knowledge to produce high-quality meals
- Assess inventory and request resupply when necessary
- Plates meal items under the Chef de Parties' supervision
- Dispose of spoiled items and adheres to all Health and Safety and Food Safety Policies

The role requires a flexible candidate who will work a minimum of 40hours per week. Hours of work and shift patterns will vary. Shift length will vary from 8-12hours.

Catering qualifications and previous experience within a similar establishment would be an advantage.

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.

Please send CVs to: Kamil.Chmiel@hibirminghamcube.com or Lee.Goodman@hibirminghamcube.com