



Role DESCRIPTION	
Role Title	Commis Chef
Salary	£25,000 per annum
Location	Cardiff Arms Park
Hours of work	35 hours per week, you will be expected to work additional hours to meet the requirements of your position including where your role requires you to work on match days or events. Days/hours of work will be based on business demands and the rugby schedule. These would include weekends and occasionally include bank holidays.
Responsible to	Head Chef and F&B Manager
Responsible for	Casual chefs, Kitchen porters and casual catering staff
Contractual Status	Permanent, following a six month probation period
Role Summary	Commis Chef will be responsible for supporting all catering requirements within Cardiff Rugby including but not limited to hospitality, private functions and events, team catering and bar menus

Role DESCRIPTION	
Key Responsibilities, tasks and Activities	- Supporting the Head Chef and F&B Manager with all F&B operations at the ground, including, but not limited to: - Match day hospitality - Non match day events - Daily team catering - The Clubhouse F&B - The Marquee - Managing stock effectively - Ensuring that orders are received, checked, and safely stored away - Ensuring excellent hygiene and safety procedures in accordance with Health and Safety legislation - Maintain the kitchens to achieve the highest food hygiene rating - Preparing buffets and meals for business clients and customers - Setting up and closing satellite kitchens before and after home games and events - Other duties and tasks that line managers put forward not limited to the above.

PERSON SPECIFICATION	
Experience, Skills & Qualifications	- The ability to produce high quality food for hospitality, private functions, team catering and bar menu - The ability to understand instructions and fulfil tasks as set - The ability to stay calm under pressure is essential - Thorough understanding of allergens and food safety - Knowledge of HACCP - Understanding of COSHH - Able to manage multiple orders - Professionalism and reliability - Excellent time management - Eligible to work in the UK
Other	This is a great opportunity for an entry level Chef's position and have a better work life balance within the catering industry. You will need to have high levels of energy and dedication during the season, also set up the kitchen as instructed and trained by the Head Chef. Your position will be supported with training and guidance from the Head Chef & departmental Management. You will be allowed time to complete all necessary training programs including an NVQ qualification.

The Role description is subject to change pending review by the role holder and their line manager.