

## Commis Chef

<b>Brand</b>	Holiday Inn	<b>Salary Range</b>	£NMW
<b>Contract</b>	Part Time (Maternity Cover)	<b>Work location</b>	Holiday Inn Preston
<b>Supports</b>	CDP / Sous Chef	<b>Reports to</b>	Head Chef

### What you'll be doing!

To assist in preparing food to the required food safety standards. To upkeep the standard of food and hygiene according to the company policy and assist in the day to day operation within the kitchen.

You are required to work as part of a team whilst also working independently. You will be required to support the smooth running of the kitchen and assist in the preparation of food for the Open Lobby and All day Dining, including breakfast and conference lunches as well as supporting Kitchen porters where necessary.

### Who You'll Be working for!

**Holiday Inn® Preston** hotel stands in the heart of the city centre, a short drive from the M6 motorway.

Preston bus station is next door, while Preston train station, a 15-minute walk away, offers direct links to Manchester Airport (MAN). Within a 12-minute drive of the M6, M55, M61 and M65 motorways, the hotel offers limited free parking (first-come, first-served).

Bright guest rooms feature comfortable beds and a choice of pillows to ensure a good night's rest. You can savour a full English breakfast in Nineteen75 restaurant and dine on classic British dishes with a modern twist. Ringway Bar is a relaxed spot for a light lunch or wings and a beer. You can also host events in the hotel's 7 meeting rooms for up to 60 delegates.

### Our Values

At Centre Island you'll be joining a growing family of 10 hotels with over 800 employees. At Centre Island whether you're working at our branded IHG hotels or our independent boutique we deliver the brand with Centre Island Values. All our employees are engaged, enthusiastic who have Centre Island personality.

We believe our values are an integral part of our business and our teams strive to always:

- Act with **INTEGRITY** and **CARE**
- **ENGAGED** with customers and colleagues alike
- Have **PASSION** and take **OWNERSHIP** in everything they do
- Strive to be **CREATIVE** to continuously improve

## **What we offer you!**

- 28 Days Holiday pro-rated increasing to 33 days after your 5<sup>th</sup> year of Service
- Worldwide benefits programme for reduced price rooms & food and Beverage in IHG hotels
- In house rewards and recognition program
- Long Service Awards...
- Uniform provided
- Career progression opportunities

## **Job Profile**

### **Main Duties and Responsibilities:**

1. Running checks
2. Cooking meals – lunch/ dinner/ conference/ room service/ events
3. Stock rotation
4. Food temperatures
5. Date checking
6. Recording of all legally required data
7. Prepping food
8. Receiving deliveries
9. Controlling wastage
10. Contributing to menu ideas