



JOB DESCRIPTION

Post: 2nd Commis Chef

Department: Tate Eats

Reporting to: Head Chef, Duty Sous Chef, Senior Head chef and Executive Chef

The Company: *Tate Eats is unique in the cultural world, a hospitality business whose purpose supports the vision and reach of Tate in all four of its galleries. All our profits are returned to Tate championing the right to the richness of art for everyone.*

Our business is multi-faceted, we run restaurants, cafés and bars while delivering a vast range of events from film premieres to boardroom lunches. We are though much more than that, we have a pioneering roastery setting the agenda on gender equality in the coffee supply chain. We brew beer, we blend gin, we create teas, we have a multi award-winning wine programme, we visit farms, we research and write menus in response to Tate's diverse programme, and we collaborate with artists and curators.



The Disability Confident Scheme

Tate is committed to the employment, retention, training and career development of disabled people. In recognition of our commitment, Tate has been awarded the Disability Confident Scheme Symbol.

Purpose of the Job: Essentially a developmental role, the Commis Chef must be committed to learn quickly and work well under supervision, preparing ingredients and dishes to a high standard, working in different areas of the kitchen.

Main Duties and responsibilities:

- Confirm with the Duty Senior Chef the section to be worked on, and duties that are required at the start of the shift or as appropriate
- Confirm any special requirements or work tasks are required by that section from briefings
- Liaise and co-operate effectively with all members of staff in relation to all aspects of the preparation of food to the highest standard
- Assist in the preparation of mise en place for the designated section, ensuring all the necessary work is completed prior to the commencement of service



- Control wastage by maintaining the correct stock levels and rotation from dry stores and refrigeration and avoid the over producing of food mise en place under Chef de Partie's supervision.
- Assist other sections of the kitchen in the production of food or clearing down of the section as and when required due to the workload
- Report problems relating to the smooth operation of section to the senior chef on duty.
- Assist with the recording of all relevant allergen information as required by law.
- Consistently adhere to the agreed standards of food preparation and presentation
- Assist in the prevention of pilferage from the dry stores and refrigeration within the department
- Assist in the daily procedure of receiving food and related supplies to the kitchen
- Adhere to the safe use of the kitchen, equipment and environment under the Health and Safety at work acts, food hygiene and other relevant regulations and company procedures
- Report all accidents and defects in kitchen equipment to the Duty Chef
- Inform Duty Chef of any outstanding orders or priority work if not complete at the end of shift
- Ensure all work areas of the kitchen, dry stores and refrigeration are maintained in a clean and hygienic condition at all times and at the end of your shift
- Ensure all food stuff are dated and labelled at all times
- Ensure all HACCPs procedures are followed
- Work as required by the operational demands of the business

The New EU regulations on Food Allergens means that Tate Eats has a legal responsibility to provide the correct allergen information within the ingredients that is in the food we make for Tate customers. You are required by law to be aware of all the daily allergen information, given to your Manager by the Senior Head Chef and Supervising Chef and communicate this to customers, upon request.

Tate is proud of its commitment to diversity and inclusion which is set out in our Tate for All strategy. This strategy aims to improve diversity and inclusion at Tate through a process of organisational change and to make diversity and inclusion part of everything we do. Tate therefore expects all of its employees to actively contribute to promote diversity and inclusion as part of their role



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Person Specification

Experience, skills and competencies

Essential:

- Keen interest in food and ingredients and a clear desire to learn more
- Work to the highest hygiene standards
- An appreciation of health & safety and food hygiene regulations and policies
- Some understanding of how costs are controlled and waste minimised
- Excellent communication skills, demonstrating the ability to communicate effectively and positively with all colleagues
- Ability to work collaboratively within a diverse team and treat all colleagues with dignity and respect
- Professional attitude and appearance at all times
- Demonstrates a flexible, pro-active approach and willingness to operate wherever help is needed
- Ability to multi-task, work at pace, under pressure and unsupervised at times
- Prompt timekeeping and good time management
- Flexible with working hours, available to work early mornings, late nights and weekends, on a rota basis
- A passion and commitment to learn and drive to succeed in their career
- Has an interest in the aims, services and products of Tate Eats and is passionate about their own contribution to Tate
- Open to feedback from others

Desirable:

- Awareness of the requirements of Food Allergen Regulations
- Food safety qualification level 2



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