



Job Title:	Commis Chef
Salary:	Apprentice
Job Type:	40 hours per week, working 5 days out of 7 including weekends
Location:	Llangollen, Wales.
Type of Company:	Exclusive Wedding Venue in North Wales

About us

Tyn Dwr Hall specialises in being an exclusive wedding venue. We are privately owned - creating a caring dedicated 'work family' is key to our success, and we have been fortunate to have gained a national reputation as one of the leading Wedding destinations in the region.

We have an exciting opportunity for a hardworking, ambitious Commis Chef to join our brigade of chefs.

The Role:

- Preparing and presenting dishes to a very high standard
- Measuring dish ingredients and portion sizes accurately
- Dealing with deliveries and stock rotation
- Ensure highest levels of guest satisfaction, quality, operating and food the highest quality at all times.
- Follow the guidance of the Head Chef or Sous chef
- Monitoring portion and waste control to maintain profit margins
- Managing and organising your own work station
- Maintain food hygiene standards & Health and Safety legislations at all times

The Person:

- Experience essential in a high-end kitchen environment
- Excellent cooking skills and product knowledge
- Works well under pressure in a busy kitchen environment
- Ability to delegate when necessary
- Attention to detail
- Ability to learn and adapt to new and different ways of working
- Friendly and warm personality
- Be driven with a positive attitude to work.
- Passionate about food

In return:

- Private Health Care
- Free parking
- A large kitchen with modern equipment
- Good working hours
- Free parking
- Working with a hardworking dynamic team

To apply for this role, please submit a covering letter and CV to contact@tyndwrhall.co.uk