



GORDONSTOUN

Broader experiences, broader minds.

Commis Chef

Reports to: Catering Services Manager

Job Purpose: Gordonstoun School is renowned for its hospitality, providing a wide range of international and national dishes on a daily basis to the Gordonstoun students and staff. This role is responsible for assisting our talented Chef team to help them provide fine dining for events and visits from distinguished and often high-profile guests, alongside helping the chefs with general preparation work and traying up. The food we prepare is nutritious food for adventure experiences, whether that is a trip to the Cairngorms or sailing a yacht to the Arctic. This includes maintaining the Healthy eating plus award that the School holds and we are proud of the range of salads and fresh items that are prepared on site each day. Most importantly, it includes bringing flair, creativity and a passion for food to School every day. This would be an ideal role for someone who is looking to test out a potential career in the industry, with the added bonus of learning new skills, a continuing development of international cuisine and being part of an exciting future here at Gordonstoun.

Grade: I BN

Working Hours:

Monday – Friday 8-4

Responsibilities of all members of staff:

- Comply with Gordonstoun's policies and procedures on Child Protection and Health and Safety.
- Contribute in a positive way to the ethos of the school in line with Gordonstoun's values: Safe; Positive; Improving.
- Carry out any other task as required from time to time in order to support the School.

Major responsibilities of the role:

- Production, preparation and delivery of first-class food to pupils, staff, parents and external guests on a day to day basis and on functions
- Responsibility for preparing the various elements needed to help the chefs compete dishes for the menu
- To maintain a high standard of cleanliness throughout the kitchen ensuring that cleaning schedules are maintained and signed off on a weekly basis

- To ensure that all due diligence records are maintained and all current legislation requirements are implemented

Chef

Person Specification

Attributes	Essential	Desirable	Assessment method
Education and qualifications	<ul style="list-style-type: none"> • SVQ level I • REHIS Elementary food hygiene certificate 	<ul style="list-style-type: none"> • Driver 	Application form Sight of Qualifications at interview
Knowledge	<ul style="list-style-type: none"> • An understanding of HACCAP • A basic knowledge of Food allergens and hazards • A basic knowledge of Healthy eating 	<ul style="list-style-type: none"> • Knowledge of Food nutrition 	Application form Interview
Skills and experience	<p>To be able to</p> <ul style="list-style-type: none"> • Surpass the expectations of our customers (either students, staff and visitors) • Recognise opportunities for improvement in the level of service offered and act on them • Provide a professional standard of service • Previous experience in the Catering industry 	<ul style="list-style-type: none"> • To have worked in different sectors in the catering industry • Have fine dining experience 	Application form References Interview Task
Personal skills and qualifications	<ul style="list-style-type: none"> • A commitment to Gordonstoun's unique educational ethos • Flexible, with a can-do attitude • Someone who creates a positive and cooperative working environment 		

	<ul style="list-style-type: none">• Being on time• Dressed in clean smart uniform• Listening to instructions and advice• Asking questions if unsure• Being polite and respectful to customers and colleagues• Being part of the Team• Contributing to menu development and design• Willingness to undertake CPD• Ability to work unsupervised and under own initiative• Used to consistently producing high quality food on a daily basis• Ability to work within a large diverse team• Confident when in contact with students, staff and visitors to the Refectory		
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