

OUR CULTURE

At The Club, we place great value on our sense of community, which we believe distinguishes us from other facilities. We aim to create “a home” where our Members can come together and feel a true sense of belonging. Maintaining strong mutual respect between our Members and staff is essential to us.



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We all share the responsibility of fostering a diverse, inclusive, and accountable environment where employees at The Club, regardless of their backgrounds or lifestyles, feel valued, respected, and supported. We seek to recruit individuals who are passionate about their work and committed to elevating The Club’s service standards as we uphold to create a workplace where everyone is encouraged to be authentic and grow together as a team.



Commis

Reporting to:

Chef de Partie

Executive Sous Chef

Executive Chef

Role Overview:

In this role Commis should learn by practice, observance and study the work and responsibilities of a Commis I the culinary skills of the kitchen and any other assignment given by the management, if and when required. It is mandatory to be vigilant and aware of individual responsibilities of HACCP and Hygiene standard. Works in the various departments and sections, learning the different culinary skills and when sufficiently advanced, shares the work load of more senior cooks.

Work will include but may not be limited to the following:

- To prepare, cook and serve food delegated as your responsibility, ensuring that the highest possible quality is maintained and that agreed standards for food preparation and presentation are met at all times under guidance from a senior chef
- Learns through daily practice, observance and study the various culinary skill
- Works in assigned section and kitchen following orders given by his superiors
- Attends training classes as per scheduled training plan
- To have an understanding of menu planning and the importance of good stock management, and how this enables the kitchen to meet gross profit.
- Learns the Club's fire and safety precautions and how to operate the kitchen firefighting equipment
- Cleans work utensils and area periodically and at the end of his shift.
- Should know to fill all the HACCP forms in a regular basis.
- Ensures that refrigerators walk in chillers and walk in freezers in the assigned section are clean and properly arranged, as per established standards
- To maintain a high standard of specified work in accordance with the Executive Chef's instructions
- To monitor stock movement using FIFO all the time
- To aid in achieving food cost, kitchen standard and overall objectives
- To carry out daily and weekly procedures including temperature checks, food labelling/dating and storage
- To remove any hazards and make safe any defects in the kitchen or its equipment and report any problems to immediate senior chef
- To keep high standards of personal hygiene, clean uniform and overall camaraderie
- To adhere to company procedures in regards to temperature checks, food labelling and dating, cleaning schedules and hygiene regulations at all times ensuring that all records of such are maintained



Work will include but may not be limited to the following:

- To be familiar with the opening and closing procedures of the kitchen and carry them out as rotated
- To keep high standards of cleanliness on section where employed, also to assist in any job regarding hygiene or cleanliness asked for by a senior chef
- To be fully aware of all hygiene control and chemicals used in the work place
- To comply with any reasonable request from your superiors
- To assist on other sections or help with other duties when the kitchen is short staffed, in emergencies, and/or when number of covers require.

Other duties deemed to be essential and fundamental to the operation of The Club's policies. Essential function of individual positions within the classification may differ. Your manager may assign reasonable related additional duties to employees consistent with our policy.

