



## GRANTLEY HALL

### **Commis Chef EightyEight Kitchen at Grantley Hall**

Salary: £19,500

Hours: 40 hours

#### **Key Responsibilities**

- To assist the head chef in the day to day running of the kitchen
- To work to safe and legal practices
- To ensure the training and standards are kept at all times.
- To ensure all products entering and leaving the kitchens are to the set Grantley standards.
- To work with the team to set SOP's given to you.
- To track, replenish and keep in date order the stock holding.
- To be pro-active in all actions and tasks set out for you.

#### **About You**

- The successful individual will be willing to learn, self-motivated and present a professional persona in all circumstances.
- Have a passion for food and cooking.
- Have excellent timekeeping skills.

#### **Benefits:**

- Free Uniform / Chef Whites.
- 31 days annual leave (including bank holidays) increasing with service.
- Modern and spacious live in accommodation for eligible roles.
- Grantley Gateway - discounts on supermarket shopping, cinema tickets, meals out, local attractions and cash back on online purchases.
- Increased maternity and paternity leave with length of service.
- We celebrate success. With a summer party, winter awards ceremony as well team events and incentives. throughout the year we also celebrate training achievements, birthdays, marriages, new babies and length of service awards.
- Pension - Eligible team members will benefit from a Royal London pension scheme.
- 24/7 team assistant line.
- Complimentary meal when on duty.
- Team Member of the Month Awards.
- Refer a Friend Award.

To apply, please email [careers@grantleyhall.co.uk](mailto:careers@grantleyhall.co.uk)