

Positions Available at the Old Original

Position: Commis Chef

Employment Type: Both Full-time and Part-time positions available.

About The Old Original:

The Old Original has gained an enviable reputation for serving traditional, value for money meals together with a great atmosphere. Having been under the same ownership for over 25 years you can be confident that you will be joining a viable and financially sound company that truly values its staff generating an environment that, whilst very busy and hectic on occasions, will welcome you and want you to take pride in, and enjoy, your work. Join our dedicated team and be part of a tradition that values excellence, teamwork, and a passion for food.

Position Summary:

As a Commis Chef at The Old Original, you will play a crucial role in supporting the kitchen staff to ensure efficient operation and exceptional service. Your responsibilities will include food preparation, maintaining cleanliness, and assisting chefs with various tasks. This is an excellent opportunity for individuals passionate about food and looking to gain experience in a dynamic kitchen environment.

Key Responsibilities:

- **Food Preparation:** Assist with basic food preparation tasks such as washing, peeling, and cutting vegetables, preparing ingredients, and assembling dishes.
- **Cleanliness and Hygiene:** Maintain a clean and organized kitchen environment, including washing dishes, cleaning work surfaces, and disposing of waste properly.
- **Assisting Chefs:** Support chefs with various tasks as needed, including fetching ingredients, handling kitchen equipment, and plating dishes.
- **Inventory Management:** Monitor stock levels and report shortages to the kitchen supervisor, ensuring ingredients and supplies are readily available.
- **Compliance:** Adhere to all health and safety regulations and food hygiene standards to ensure a safe working environment.
- **Team Collaboration:** Work closely with the kitchen and front-of-house staff to ensure smooth and efficient service during busy periods.

Qualifications:

- Previous experience in a kitchen environment is preferred but not essential.
- Basic understanding of food preparation and kitchen operations.
- Strong attention to detail and a commitment to maintaining high standards of cleanliness.
- Ability to work in a fast-paced, high-pressure environment.
- Excellent communication and teamwork skills.
- Flexibility to work various shifts, including evenings, weekends, and holidays.
- A passion for food and a desire to learn and grow within the culinary industry.

Benefits:

- Competitive salary for the right candidate with opportunities for growth and advancement.
- Training and development programs to enhance your culinary skills.
- A supportive and inclusive work environment.

Working Hours

Working hours will depend on the position taken, typically full time staff will have a minimum 40 hours, whilst part time 20 hours. Typical working hours each day are:

- Monday – Friday : 2pm – 10pm
- Saturday : 10:30am – 10pm
- Sunday: 10:30am – 9pm

How to Apply:

- Apply by [Clicking Here](#)
- Email applications@friarmere.co.uk
- Whatsapp/Text 07887 883 830

Join our team at The Old Original and be part of a culinary tradition that values quality, creativity, and exceptional service. We look forward to welcoming you!