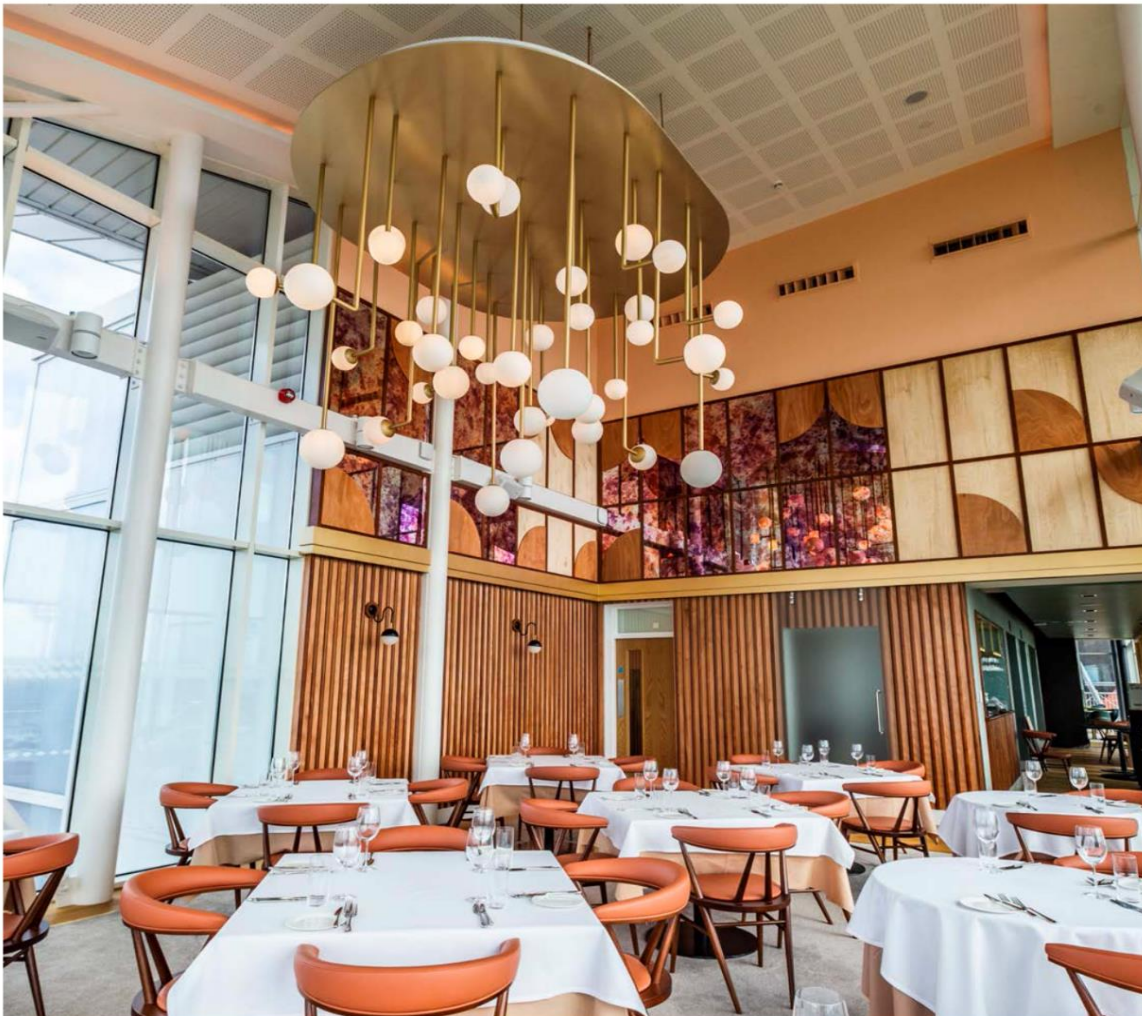


TRENT BRIDGE
EST. 1838

CANDIDATE BRIEF

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RESTURANT SIX
COMMIS CHEF

OCTOBER 2022





**AN INTERNATIONAL SPORTING VENUE, A PROFESSIONAL
COUNTY CRICKET CLUB, A HIGH-END RESTAURANT
AND A THRIVING COMMUNITY HUB**

We are Trent Bridge, a cricket ground of global repute first established in 1838.

We're proud of our illustrious history but mindful too that our future prosperity is reliant on continual investment in our facilities, our professional team, our restaurant and our lauded community programmes.

We are recruiting for a Commis Chef to join Restaurant SIX, our unique fine-dining experience.

You will be part of a growing group of Chefs where exciting opportunities will arise, together we want you to strive for excellence in the role, working with our talented Head Chef and motivated kitchen and front of house team to drive exacting standards in preparation and service to provide our guests with standards befitting a truly unique working and dining environment.

If you want to be part of an exciting team, can demonstrate a willingness to expand and develop, we would welcome your application.

JOB DESCRIPTION

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Job Title: Commis Chef

Department: Six Kitchen

Reporting to: Head Chef, Sous Chef

Responsibilities and duties

- To be in the kitchen and ready to work at the set start time.
- To assist a Chef de Partie in the management of a section and gain the ability to run your own section
- To understand and comply with all Health and Safety regulations within the workplace
- To work with kitchen team to ensure that Level 5 hygiene standard is maintained
- To be able to demonstrate a desire to learn and progress.
- To ensure stock levels are maintained and in line with business levels to minimise wastage.
- To produce food to the set specification using the correct recipes
- To ensure that the section is clean and tidy at all times
- To make sure all food is correctly stored and labelled on the section
- To work as part of a team
- To deputise in the absence of the Chef de Partie
- To behave in an acceptable manner at all times

Language and skills

Have the ability to speak, write and read basic English. Must be able to complete all relevant training, paperwork and day to day tasks in English.

Benefits

- On-site parking
- Sick pay
- Generous holidays
- Health Care
- Employee Assistance programme
- Electric Car Purchase Scheme
- Tips equitably shared

EQUITY, DIVERSITY AND INCLUSION

Nottinghamshire County Cricket Club is committed to being an Equal Opportunities Employer.

The Club recognises the benefits of a diverse workforce and is committed to providing a working environment that is free from discrimination.

The Club will seek to promote the principles of equality and diversity in all its dealings with employees, workers, job applicants, clients, customers, suppliers, contractors, recruitment agencies and the public.

All employees and those who act on the Club's behalf are required to adhere to this policy when undertaking their duties or when representing the Club in any other guise.

SAFEGUARDING

Nottinghamshire County Cricket Club is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.

We ensure that we have a range of policies and procedures in place which promote safeguarding and safer working practice across our services and are committed to ensuring safeguarding practice reflects statutory responsibilities, government guidance and complies with best practice and the ECB requirements to ensure that all children participating in Cricket have a safe, positive and fun experience, whatever their level of involvement.

**Person Specification
Commis Chef**

	Essential	Desirable
Qualifications	<ul style="list-style-type: none"> - NVQ Level 1 in food preparation and cooking - GCSE or equivalent English and Mathematics – C Grade and above 	<ul style="list-style-type: none"> - NVQ Level 2 in food preparation and cooking - Computer literate – keyboard skills and familiar with Microsoft Office software and email
Experience and Training	<ul style="list-style-type: none"> - Previous experience of working in a kitchen - Previous experience of working in a customer focused environment - Basic food hygiene - Basic hotel knowledge 	<ul style="list-style-type: none"> - Experience for a minimum of six months in a similar standard kitchen
Skills and Abilities	<ul style="list-style-type: none"> - To be able to work accurately to tight deadlines - Organisational and time management skills - Discretion and confidentiality - Ability to work on own initiative and make appropriate decisions - Self-motivated 	
Other	<ul style="list-style-type: none"> - Well presented, pleasant manner - Flexible, able to work shifts - Effective team player 	<ul style="list-style-type: none"> - Experience in a similar role

HOW TO APPLY

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If you would like to join us at Trent Bridge please send your CV and covering letter, including details of your current salary to:

The HR Department
Nottinghamshire County Cricket Club
Trent Bridge
Nottingham NG2 6AG

or email the HR Department at: recruitment@nottsccc.co.uk

Closing date for receipt of applications will be Friday 2nd December 2022

Interviews are on an ongoing basis

*We reserve the right to close this vacancy early if we receive sufficient applications for the role.
Therefore, if you are interested, please submit your application as early as possible*

Candidates must be eligible to work in the UK

We are an equal opportunity employer. we celebrate diversity and are committed to building an inclusive environment for all employees. when submitting your details, please let us know if you require any support or reasonable adjustments during the interview process

TRENT BRIDGE

EST. 1838

Nottinghamshire County Cricket Club
Trent Bridge, Nottingham, Ng2 6AG
(0115) 9823000
recruitment@nottsccc.co.uk

