

Commis Chef

Great Northern Hotel - London

In the very heart of the vibrant King's Cross area, we provide a welcome and stylish escape, a place to meet, eat, drink, play, sleep and rest from your journey. A luxurious and well-connected base to make the most of London and beyond.

Our restaurant, bars, lounge and meeting facilities are in tune with the ebb and flow of our location. Throughout the day we provide a vibrant and contemporary space to meet friends or colleagues, perfect for the pre or post trip refuel, that business lunch or afternoon tea. As afternoon turns to evening, we become a go-to destination for pre-theatre supper, catch up cocktails with friends or that date night dinner in town.

Would you like to get an awesome job and be a key player in creating and launching an exciting new food concept? GNH is hiring a full time Commis Chef to work from Monday to Sunday (2 days off) We are waiting for you so join us and you will get a £500 joining bonus!

What's in it for you

Industry leading competitive salary, career investment and plenty of perks ...

- Free meals whilst on shift
- Uniform and dry cleaning for uniform provided
- Full-Time Contract
- 28 days holiday including bank holidays
- Season ticket loan after 6 months
- Birthday paid day off
- "Refer a friend" program
- Employee Recognition Programme

- Tailormade training program to develop your talent and help you grow
- Basic/Statutory Pension Scheme with The People Pension
- Employee Assistance Program specialised for Hospitality workers.
- 30% discount F&B
- Regular team building activities and outings
- Monthly staff afternoon tea

Main Responsibilities:

- Assist in the daily preparation of food items in the kitchen, following the standards and recipes provided by the Chef de Partie or Sous Chef.
- Follow clear instructions and guidance from senior chefs to complete assigned tasks efficiently and to the expected quality.
- Support the kitchen team in maintaining high standards of food hygiene, cleanliness, and organization throughout the shift.
- Ensure proper storage, labelling, and rotation of food items, checking dates and quality regularly to maintain freshness.
- Maintain a good understanding of all menu items, ingredients, and preparation techniques, ensuring consistency in presentation.
- Operate kitchen equipment safely and responsibly, reporting any issues or malfunctions to the Chef de Partie or Sous Chef.
- Maintain excellent food safety, sanitation, and personal hygiene practices in line with company and legal standards.
- Communicate effectively and respectfully with kitchen colleagues to help ensure smooth and efficient service during prep and service periods.
- Be proactive in learning and development, taking opportunities to improve skills and contribute to the success of the kitchen.

- Support with stock checks and inventory processes when required.
- Assist in the setup and breakdown of the kitchen station, ensuring all tools and workspaces are clean and ready for the next shift.

Requirements:

- A high standard of spoken and written English.
- Flexible working hours subject to the demands of the business.
- Able to work under pressure.
- Excellent culinary catering talent.

In line with the Asylum and Immigration Act 1996, we do require all applicants to have the eligibility to live and work in the United Kingdom. Documentation will be required at interview stage