



### **Commis Chef Wanted (Full-Time, Permanent Position)**

The Big Cat Sanctuary is a leading charity-based organisation, committed to protecting rare and endangered cats from extinction, through education, conservation and captive breeding programmes. Set in the heart of the beautiful Kent countryside, the BCS really is a working environment like no other.

As Commis Chef you will be responsible for supporting our Head Chef & CDP, helping to deliver consistently high-quality food, handling food orders, stock control and ensuring items arriving are checked for quality and put away properly.

You'll be helping with breakfast, lunch & dinner delivery, ensuring we achieve the highest standards of food production and are meeting all regulatory requirements.

### **Duties and Responsibilities:**

- To take pride in maintaining the highest standards of cleanliness and safety, able to prepare, cook and present great food to the highest possible standards
- Able to operate various kitchen appliances safely and effectively (such as a blender, oven & grill)
- Undertake stock checks & assist with ordering when required
- To work according to directions given by the Head Chef & CDP and to comply with Health & Safety regulations, fire safety procedures, COSHH, infection control and food hygiene; ensure HACCP's processes are followed and recorded, as required
- To supervise the kitchen, fridge/freezers and other storage areas, making sure they are clean and tidy at all times and ensuring a hygienic and efficient environment to produce and serve quality food of the highest possible standard to our guests
- To ensure that all cooked food meets the correct temperature requirements and to check and record temperatures on fridge and freezer food
- Run the pass for evening service & communicate effectively & professionally with Front of House
- To oversee the washing and cleaning of floors, crockery, utensils, work surfaces and other kitchen equipment to ensure the necessary health and hygiene safety standards are met and maintained in all kitchen and dining areas
- Good awareness of all menu items, their recipes, methods of production and presentation standards

### **Prerequisites:**

- Flexible working hours subject to the demands of the business
- Able to work under pressure and excellent culinary catering talent
- Must have a full driving license and access to a vehicle as BCS is not accessible by public transport
- At least 1 year experience in a well-established restaurant or full-service hotel
- In line with the requirements of the Asylum & Immigration Act 1996, all applicants must either be eligible to live and work in the UK or must obtain permits to work in the UK prior to application. Documented evidence of eligibility will be required from candidates as part of the recruitment process.

### **Details:**

- Full-time, permanent role (40 hours per week, 5 over 7 days between the hours of 07.00 and 22.00)
- Flexibility in working hours is essential, as is the willingness to work weekends and evenings
- Starting salary circa £18,720 per annum (hourly equivalent £9.00 per hour)
- 28 days paid holiday per annum
- Unique working environment

**To apply, please send your CV & a covering letter to [lisa@thebigcatsanctuary.org](mailto:lisa@thebigcatsanctuary.org)**

Unfortunately, due to the large volume of applications we receive, we can only respond to applicants with relevant work experience.