

WATSON AND WALPOLE

NEIGHBOURHOOD ITALIAN

EST. 2020

**3 Church Street
Framlingham
Suffolk IP13 9BQ**
<https://watsonandwalpole.com/>

Commis Chef working towards the **Level 2 Commis Chef Apprenticeship**
<https://www.instituteforapprenticeships.org/apprenticeship-standards/commis-chef-v1-1>

Company Overview

We are a busy, authentic Italian restaurant in a desirable, vibrant Suffolk market town. We have a small, friendly, passionate team of professionals, dedicated to bringing great food with smooth, unfussy service.

We cook authentic, modern Italian food, all fresh and from scratch, from pasta and bread to stocks and sauces, all made in house. It is a busy and professional kitchen, but we have a relaxed manner and enjoy our work. We pride ourselves in quality cooking with the best ingredients we can afford and source.

We have been open just over a year, but already have many returning and loyal customers and regulars and are building a reputation for being one of the finest restaurants in Suffolk, recently being included in the top 7 places to eat in the county.

We are open Tuesday to Saturday and close roughly every three months for the whole team to be off together and close every year from 24th December through to 2nd week of January.

Role Overview

A commis chef is the most common starting position in many kitchens and in principle the most junior culinary role. A commis chef prepares food and carries out basic cooking tasks under the supervision of a more senior chef. The primary objective of the commis chef is to learn and understand how to carry out the basic functions in every section of the kitchen.

The role of our Apprentice Commis Chef apprentice will be to complement our brilliant small team of chefs and offers a great opportunity to learn all aspects of working in a professional kitchen, whilst gaining valuable skills and knowledge and fully integrating into the team.

We have lots of experience teaching young chefs and our current kitchen team who work alongside the Head chef, have been with us for 7 and 4 years respectively, starting as Commis Chef's and progressing into senior levels.

Our kitchen is a great kitchen to learn a broad variety of skills and the perfect platform, with hard work, to become a qualified and rounded chef with a great foundation for a successful career.

The apprenticeship will include a day release to **Suffolk New College** and 3-4 days per week in the kitchen during peak restaurant hours.



Job Description

This is a fixed term position from the commencement of the apprenticeship (opening learning) until completion of the apprenticeship qualification. Progression routes will be discussed on completion of the apprenticeship.

The role is based on 40 hours a week, including study time to complete 20% Off The Job Training to complete the **Level 2 Commis Chef Apprenticeship**

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Culinary knowledge skills and behaviours

- Monitoring food stocks and ordering
- Appropriate use of kitchen utensils and knives
- Preparation methods for, meat, poultry, fish and vegetables

Food Safety

- Kitchen hygiene
- Store, prepare and cook ingredients to maintain quality, in line with food safety legislation

Desired Personal Qualities

A team player with a positive attitude who is trustworthy, methodical, and dependable. A self-motivated individual looking to increase their knowledge base and demonstrates a desire to follow a career in the hospitality industry.

Desired Skills

- Strong communication skills
- Organised
- Able to work to tight timescales
- Willingness to learn
- Honest

Qualification's

- GCSE at Grade 4 or above in Maths and English
- Desirable ICT qualification and/or knowledge of Microsoft, Outlook and Excel

Entry onto the apprenticeship is subject to a initial assessment to establish course suitability. Ideally applicants should have at least 4 GCSEs including English and Maths at grades 9- 4.

Reward

Salary

The government apprentice wage is currently £4.30; however, the successful candidate will also receive a share of the service charge, which amounts to around £2 per hour.

Upon completion of the apprenticeship, salary revision would be implemented in line with government policy.

Holiday

Holiday entitlement is 28 days per year including Bank Holiday entitlement

Uniform

Company uniform will be provided and must be worn at all times.

