



Job Description

Date: March 2008

Position: Commis de Cuisine

Department: Kitchen

Reports to: Chef de Partie/Demi Chef de Partie

Location: Brussels

“This is not an exhaustive list. A job description is an overview of the expected duties and responsibilities. Items can be added in the future depending on the departmental development.”

Summary: The main role of the commis de cuisine trainee is to assist the chef de Partie/Demi chef de partie in his/her daily tasks

Main responsibilities:

- Basic mise en place breakfast
- Basic mise en place lunch
- Basic mise en place dinner
- Mise en place service garde manger

Profile:

- Good presentation
- Able to work individually and bear supervision.
- Pro-active
- Punctual and detail oriented.
- Shows enthusiasm and initiative to become as effective as possible in his/her job.
- Team Spirit

Read and agreed

Signature