Job title	Commis Chef		
Job purpose	To prepare, cook and present food	**SCQF level**	5

Core functions	Specific Characteristics required	Attributes
1. To clean, prepare, cook and finish foods for basic dishes in line with company policy and procedure / standards set by Head Chef. 2. To assist the Head Chef in the organisation and controlling of all kitchen operations 3. Ensure recipes are followed and portion controls are adhered to. 4. To minimise all kitchen wastage. 5. To ensure the kitchen prepared for service and that work areas are kept clean and tidy at all times. 6. To ensure compliance with legislation and company policies and procedures 7. To ensure food is correctly stored ensuring correct stock rotation.	**Knowledge and understanding** • Demonstrate basic knowledge about food preparation and cooking which is mainly factual but has some theoretical component. • Work with a range of simple facts and ideas about the professional kitchen. • Knowledge and understanding of basic processes, materials and terminology such as fish and how to fillet **Practice; Applied K&U** • Relate ideas and knowledge to practical contexts ie how to make a stock • Complete some routine and non-routine tasks using knowledge associated with an ingredient or technique • Plan and organise both familiar and new tasks in the kitchen • Select appropriate tools and materials and use safely and effectively • Adjust tools where necessary following safe practices. **Generic Cognitive skills** • Use a problem-solving approach to deal with a situation or issue that is straightforward in relation to the professional kitchen ie stock rotation. • Operate in a familiar context but where there is a need to take account of or use	• Work alone or with others with only limited supervision that may mean they have to work autonomously at times. An example of this may be having responsibility for preparing and finishing the starters for lunch service • Apply a good grasp of the skills and knowledge needed as a sous chef or cook • Take responsibility for solving basic day-to-day problems that arise such as an ingredient not being available because of supply issues • Use a range of standard communication, ICT and numeracy skills to handle

8. To ensure any handover is completed prior to finishing work. 9. To work well within the team maintaining effective communication at all times. 10. To undertake personal development as required.	additional information of different kinds, some of which will be theoretical or hypothetical ie ordering stock to match demand. • Use some abstract constructs for example make generalisations or draw conclusions about customer demand **Communication, ICT nad numeracy** • Use a rnage of routine skills **to** produce and respond to detailed written and oral communication in familiar contexts. • Use standard applications to process, obtain and combine information. • Use a range of numerical and graphical data in straightforward contexts that have some complex features. **Autonomy, accountability and working with others** • Work alone or with others on tasks with minimum supervision • Agree goals and responsibilities for self and/or work team • Take leadership responsibility for some tasks • Show an awareness of others' roles, responsibilities and requirements of practices and processes	information, some of which may be detailed. An example of this may be dealing with suppliers or following brand standards. • Show awareness of the roles, responsibilities and requirements involved in carrying out work in a professional kitchen • Contribute to the evaluation and improvement of work practices and processes

Relevant qualifications prior to this level	• Professional Chef Diploma at SCQF level 4
Relevant qualifications to this occupational level	• MA at SCQF level 5 in Professional Cookery • SVQ2 in Professional Cookery • Professional Chef Diploma at SCQF level 5
Continual professional Development and route	• MA at SCQF level 6 in professional Cookery • SVQ3 in professional Cookery • Professional Chef Diploma at SCQF level 6