

Jannah Hotels & Resorts Job Description



Job Title:	Commis 1, 2 and 3
Department:	Kitchen
Reports To:	Head Chef/Executive Chef
Responsibility Level:	Staff

Why This Position Exists

- To work alongside the Chef Talents to help with food preparation and cleanliness of the kitchen to provide the highest quality dining experience to our first class Guests.

Key Duties and Responsibilities

- Prepares ingredients for Chefs
- Measure dish ingredients and portion sizes
- Help with stock deliveries
- Keeps work stations clean and organized including fridge's/freezers, countertops and stove tops as per the Jannah Hotels & Resort standards
- Keeps overproduction and food waste to a minimum, ensures proper rotation, labeling, and storing of food in order to reduce food cost expense
- Operate all kitchen equipment and conduct themselves with safety in mind at all times
- Report any and all deficiencies in kitchen equipment functionality and quality of food products to the Chef in a timely fashion
- Compliance with UAE Food Authority regulations and safety standards