



COMMIS - JOB DESCRIPTION

JOB OVERVIEW			
JOB TITLE	Commis	TRAVEL FREQUENCIES	According to business needs
DEPARTMENT	Attaché	GRADE	-
LOCATION	Diplomatic Quarter, Riyadh	NATURE OF THE JOB	Field Based
REPORTS TO	-	JOB TYPE	<input checked="" type="checkbox"/> Full Time <input type="checkbox"/> Part Time

JOB DETAILS	
GENERAL JOB DESCRIPTION	The Commis will assist the Chef De Partie with tasks related to meal preparation, maintenance, logistics, and safety and sanitation. Success in this role will be determined by the ability of the Commis chef to support the kitchen's efficiency and safety without compromising the quality of the meals produced.
DUTIES & RESPONSIBILITIES	<ul style="list-style-type: none"> • Monitor kitchen equipment and report issues to a manager or a supervisor. • Continually develop culinary knowledge to produce high quality meals. • Measure, mix, and prepare meal ingredients, sauces, and seasonings. • Wash, chop, and cut fruit, meat, and vegetable items. • Assesses inventory and requests resupply when necessary. • Plate meal items under the chef de parties' supervision. • Dispose of spoiled items and adheres to sanitation policies.
EDUCATION & TRAINING	<ul style="list-style-type: none"> • High school diploma or equivalent, higher certification in culinary arts preferred.
KNOWLEDGE & EXPERIENCE	<ul style="list-style-type: none"> • 1-2 years of work experience in a similar role.



SKILLS & ABILITIES	<ul style="list-style-type: none">• Basic knowledge of cooking techniques and kitchen equipment.• Strong willingness to learn and take direction from senior kitchen staff.• Good teamwork skills and ability to work effectively in a fast-paced environment.• Commitment to maintaining high standards of cleanliness and hygiene.
HOURS / SHIFTS	9 Hours (+/- 90 minutes)