

# HOLKHAM

## Job description

### Commis Chef

LOCATION	The Victoria, Holkham
REPORTING TO	Sous Chef
LATERAL RELATIONSHIPS	F&B, Reception and Housekeeping General Assistants

#### **The Holkham Estate**

Our vision is to be the UK's most pioneering and sustainable rural estate.

The Holkham Estate extends over 25,000 acres. The land and property-based activities include residential and commercial lettings, property development, arable and vegetable farming, forestry, country sports, a hotel and restaurant, a holiday park, beaches, car parks, admissions, cafes, shops, concerts and events.

#### **The Victoria**

Standing at the gateway to Holkham and the National Nature Reserve, The Victoria is a busy hotel and restaurant. There are 20 bedrooms, a bar and dining room offering a relaxed blend of style and comfort. For many visitors to Norfolk 'The Vic' is the primary point of contact with Holkham.

The food offering at The Victoria is dictated by the Holkham brand; it is high quality, seasonal, locally sourced with an uncompromising commitment to flavour simplicity and value.

#### **Overall job purpose**

To support the Head Chef and Sous Chefs to lead the delivery of the food offering at The Victoria to reflect the vision and objectives of Holkham. The role of the kitchen is to provide a consistently

high standard of food offer for guest throughout their visit/stay. At The Victoria it is our goal to meet every customer's expectations. You will work to the highest standards and in conjunction with the front of house staff to deliver the best possible service to customers at all times. The way you interact with colleagues and guests should consistently demonstrate the 5 Holkham behaviours.

## **Job description**

The following is intended to provide guidance as to duties but it is not exhaustive. You will from time to time be required to undertake other activities of a similar nature that fall within your capabilities as directed by management.

Specific duties will include:-

To undertake agreed tasks to the best of your ability at all times

To assist in the daily running of a section

To consistently produce fresh dishes of a high standard to maintain the reputation of the business

To assist in putting food orders away in correct fridge/freezers to gain an understanding of fridge hygiene. (E.g. raw and cooked stored separately)

To gain an understanding of COSHH and SFBB

To clearly date and label all food produce and understand the guidelines of food fit for consumption in the SFBB

To undertake and understand stock rotation

To maintain kitchen hygiene at all times and undertake cleaning tasks

To take pride in your appearance at all times, conform to the uniform and present in a clean and hygienic manner before and during work as per the guidelines in the SOP and SFBB

To ensure that your behaviour represents the standards expected within a professional kitchen

To assist the Kitchen Assistants where necessary

To respect work colleagues at all times and demonstrate the Holkham 5 Behaviours

To have a good working relationship with and front of house staff so that customers receive the best possible experience and The Victoria operates as one team

To further your development by successfully undertaking any on the job training provided by the company

To take responsibility and identify areas for your own development

To build and maintain effective relationships between the wider estate businesses and The Victoria

## **Personal qualities**

To have a good range of culinary skills and techniques to create dishes of consistent quality

Demonstrate an understanding of operational standards, processes and systems within a kitchen

Experience of managing resources to meet demand and eliminate waste

Ability to build and maintain positive working relationships

Ability to work calmly and effectively under pressure

## **Training**

You will be required and encouraged to engage in a program of professional development during the season.