



Job Title	Commis Chef
Reporting To	Senior Sous Chef / junior sous chef
Department	Catering

Silverstone is home to the British Grand Prix and is an iconic and globally recognised brand with a glorious heritage. Ambitious plans have been agreed for an evolutionary transformation for the venue with numerous other revenue streams coming online – including a purpose-built hotel, event track hire and commercial growth outside of motor sport.

If you think you have the right skills and attitude and want to join the Silverstone team, please apply today!

Job Purpose

To be able to undertake a varied list of food preparation for the kitchen on a daily basis and run a section of the kitchen as instructed by the senior chef team, enabling Silverstone to become a nationally recognised, family focused and financially successful leisure destination with motorsport at its heart.

Key Responsibilities

Administration

- To ensure effective cost control is applied throughout the kitchen and target GP is hit or exceeded
- Report any discrepancies or quality issues to senior chef team

Operational

- Preparation and cooking of dishes for service to consistently high standards as instructed by the senior Chef team, following recipe specs as required.
- To undertake any other duties or training as required that are commensurate with the general level of responsibility for this post.
- To use stock in an effective way with correct stock rotation followed
- To communicate effectively with customers maintaining a polite and helpful manner at all times.
- To present yourself in a fit and proper manor for work with relevant clean chef whites, suitable footwear and chef knives
- To follow instructions to the best of your ability as directed by the senior chef team

Silverstone Circuits Ltd

Jimmy Brown Centre, Silverstone Circuit, Northamptonshire, NN12 8TN, United Kingdom
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Company No. 882843 VAT No. GB 170160935 Registered in England and Wales



- To conduct yourself in a professional manor at all times
- To complete all tasks and help deliver food to events in a timely manner to the highest of standards
- Discuss with the senior chef team the schedule of work and plan of action to be carried out daily to complete the day's events to a high standard and in a timely manner.

Health & safety

- To adhere to rules and best practice of Hygiene, Health and Safety at all times to ensure full compliance with all relevant current legislation.
- To maintain a clean and tidy workplace at all times in compliance with current Food Safety Laws.
- To carry out and record temperature controls daily as required or instructed in line with haccap procedures
- To check-in deliveries ensuring correct items, quantities delivered, delivery temperatures are recorded and correct paperwork is completed on receipt of a delivery
- To communicate effectively with front of house staff with regard to menu items, content of dishes, shortages, customer orders, special requests and allergens
- To have a good understanding of allergens and communicate this to front of house staff as required.
- To report any health and safety issues to the senior chef team

Knowledge, Skills & Qualifications

- Good communication skills
- Self-motivated with a willingness to learn and progress in career.
- Ability to work as part of a team and on own initiative under pressure.
- Ability to lift and move equipment and supplies.
- Basic food handling/hygiene awareness
- Be of a well-groomed appearance
- Able to communicate effectively with other staff and customers.
- Flexible to working hours subject to the demands of the business
- Able to work in a busy environment under pressure
- Full clean UK driving licence
- General i.t. skills
- Good leadership skills within a small team
- To hold a current food hygiene certificate

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