



BAR & DINING

POSITION TITLE:

Commis Chef

REPORTS TO:

Head Chef

VENUE:

Kuro is an innovative Japanese restaurant in Kent Street, Sydney. The Venue offers unique dining concepts for lunch and dinner, six days a week, featuring a contemporary and creative take on classic Japanese and Asian ingredients and flavors.

POSITION SUMMARY:

We are looking for a hands-on experienced Commis Chef who is a team player with an exceptional work ethic. This is a full-time position that requires you to be flexible.

DUTIES AND RESPONSIBILITIES:

1. Accurately measuring meal ingredients for the Chef de Partie.
2. Preparing meal ingredients, which includes seasoning of different meats as well as washing, peeling, and chopping vegetables and fruits.
3. Preparing basic items and sauces as directed by the Chef de Partie.
4. Receiving deliveries and verifying that all ordered items have been delivered and are of good quality.
5. Taking inventory of restaurant supplies and notifying the supervisor of low or depleted supplies.
6. Discarding all expired and spoiled food items stored in the stock rooms, refrigerators, and freezers.
7. Performing basic cleaning duties and ensuring that workstations are properly sanitized.
8. Plating and presenting meal items as per the Chef de Partie's instructions.

PREREQUISITES:

- Previous experience in an a la carte kitchen
- A professional who is a team player
- Passionate about quality
- The ability to stand for extended periods
- The ability to work under pressure

- Excellent organizational skills
- Effective communication skills
- Proactive, motivated and well presented
- Available for immediate start

EDUCATION:

Associate's degree, diploma, or certification in culinary arts is advantageous. Only shortlisted candidates will be contacted.

EXPERIENCE:

Minimum of 1 years of experience as a Commis Chef in a similar environment.

TO APPLY:

Please email your resume at [jobskuro@gmail.com](mailto:jobskuro@gmail.com)