**Grandstand Stoneleigh Events Ltd.**

**Job Description – July 2025**

**Job Title:** **Commis Chef / Cook**

**OPEN TO UK RESIDENTS ONLY- MUST LIVE IN A COMMUTABLE AREA TO STONELEIGH**

**Main purpose and scope of the job**

At NAEC Stoneleigh, we are searching for a dedicated individual to become part of our team as a Commis Chef/Cook.

Situated in the heart of England, Grandstand Stoneleigh Events manages the NAEC Stoneleigh venue, which hosts a wide variety of exhibitions, corporate conferences, national sporting events, and outdoor gatherings. The venue typically accommodates around 300 events each year. Additionally, our company offers various in-house services, including hotel accommodations, catering, security, and transport management.

This position is perfect for a Commis Chef or line cook; however, the title is less significant than your ability to perform the job. If you are enthusiastic about food, excel in a fast-paced environment, and possess strong attention to detail, this opportunity is for you! A positive attitude is valued more than experience, as training will be provided.

**Position in Organisation**

**Reports to:**               Head Chef

**Responsible for:** Kitchen Porters

**Main responsibilities:**

The successful Commis Chef / Cook will

* Assist in preparing ingredients and cooking dishes under the guidance of senior chefs.
* Ensure that food preparation and presentation meet the standards established by the head chef.
* Maintain accurate and effective stock rotation.
* Uphold high standards of food safety and hygiene throughout the kitchen.
* Help with the organisation and cleanliness of the kitchen, including washing utensils and equipment.
* Support the head chef in providing high-quality catering services to clients in a fast-paced environment.
* Participate in and contribute to menu planning.
* Supervise junior kitchen staff as needed, offering guidance and support in their tasks.
* Receive, verify, and store deliveries.
* Ensure compliance with all record-keeping requirements.

**Our ideal candidate will have:**

* Previous experience in a kitchen environment, with the ability to demonstrate basic cooking skills
* A solid understanding of ingredients and basic recipes
* Food hygiene training
* Excellent communication skills
* A friendly positive attitude and a desire to learn
* A strong work ethic
* Passion for the job and ambition to succeed
* A collaborative approach to teamwork and adaptability
* A positive, professional attitude and a desire to learn
* A focus on the guest experience and a willingness to be flexible to accommodate this
* An ability to work under pressure whilst maintaining attention to detail
* Full UK driving licence

**Schedule**

* Full-time role with annualised hours, based on a 40-hour week; Rota’s are based on events, so flexibility is essential, as days and hours of work vary each week. Time off in Lieu for hours above those contracted.
* You will be required to work outside normal working hours including weekends and bank holidays
* 28 days holiday including bank holidays

**Company benefits include:**

* Competitive remuneration package
* Meals whilst on shift
* Uniform and workwear provided
* Training and Development opportunities
* Annual leave – 28 days Inc 8 Bank Holidays
* Pension: eligible team members benefit from a NEST pension scheme
* Free parking on site