

## **The Westbrook Pub Company**

**Job title: Commis Chef Apprenticeship**

**Start Date: April 2021**



### **About us:**

The Westbrook Pub Company is an ambitious group currently with two pubs under management. The Company's ambition is to actively increase its portfolio of high-quality pubs, bars and restaurants.

You will join a fantastic growing team at one of our pubs, The Black Horse, Standlake or The Waggon & Horses, Southmoor. These pubs are traditional pub. Having operated the Black Horse since November 2019, we quickly gained recognition as one of the best Gastropub in Oxfordshire, being awarded runner-up in the Ox-In-The-Box food awards in January 2020. The Waggon & Horses is the newest pub in our repertoire. Having renovated the pub & kitchen in late 2020, the pub has transformed itself as a high-end steakhouse and grill.

We focus on both top-quality produce all made in-house, alongside ensuring the pubs keep their roots as traditional country pub.

### **Job description:**

If you are enthusiastic about self-development and embrace opportunities to improve your skills and knowledge whenever possible, you could build a long and rewarding career as a Commis Chef, progressing to a role as a Chef de Partie, Sous Chef or Head Chef if desired.

You will be working and led by extremely experienced and decorated chefs. The role will bring varied challenges and learning opportunities for the right candidate. While working with us, you will gain vast cross section of transferable skills such as organisation, communication, problem solving, multitasking, diligence and attention to detail.

### **Key Roles:**

- Assist in the production of high quality, freshly prepared food as directed by the Head Chef.
- Preparing vegetables, meats and fish.
- Assisting other Chefs as required.
- Helping with deliveries and restocking/stock rotating.
- Contributing to maintaining a 5\* kitchen food and hygiene safety standard.
- Engaging with the Chefs and taking notes of learnings.

### **About you:**

- Level 1 and 2 Food Safety Awards.
- Experience using kitchen equipment.

- Experience of dangerous equipment such as knives.
- Awareness of COSHH and chemical safety.
- Basic knowledge of all sections
- Ability to work under pressure.
- Eagerness to learn.
- Team player qualities
- Positive approach.
- Competent level of English spoken and written.

We are looking for an individual with a passion for hard work and personal drive and eagerness to learn, with an attention to detail and speed of work. You must also have a positive approach to bringing a bit of fun and engagement to the team.

To apply, please send covering letter and CV to [jobs@thewestbrookpubcompany.com](mailto:jobs@thewestbrookpubcompany.com)