



Commisso's Fresh Foods Role Description

Chef de Partie

A glimpse at the job:

At Commisso's, providing our customers with great tasting prepared foods means having talented employees working in the Prepared Foods department. In the role of a Prepared Foods Cook, you'll be an integral member of the team responsible for supplying these products. If you have a passion for preparing food, want to work in a state of the art kitchen and are looking for the position to develop your skills and talents, this could be the role for you!

Major Responsibilities:

- Assisting the entire kitchen's operations by prepping ingredients to be used in prepared products, ensuring they are ready to be used so items are available for customers
- Following Commisso's recipes and proper knife skills when prepping ingredients and preparing products to ensure a consistent final outcome
- Maintaining the appearance of the items offered in the Home Meal Replacement case, refilling products throughout the day as necessary
- Effectively multitasking in the department, balancing prep work while ensuring customers are receiving attention and their needs are attended to
- Providing incredible customer service and assisting team members by waiting on customers at the counter, weighing and packaging prepared items as requested, answering questions about products and offering suggestions for complete meal solutions
- Performing opening and/ or closing procedures in department to prepare for that day's or the following day's work aiming for the most efficient operations
- Properly handling products, using equipment and keeping accurate logs in accordance with food safety and safety guidelines

Qualifications

- Provide incredible customer service, greeting customers and answering questions in a friendly manner, proactively offering assistance and providing accurate and timely information, making product/ service recommendations and accommodating special requests
- Possess teamwork and diversity awareness by listening to others' points of view and recognizing and appreciating differences
- Recognize and seek opportunities for continuous learning to gain new understandings, skills and knowledge
- Properly handle, prepare, transport and store products; ensuring health and safety practices are strictly adhered to
- Possess organizational skills, prioritizing requests and department activities while managing interruptions and attending to details to complete tasks within deadlines
- Utilize resources to educate self and others about product uses and characteristics, being sure to share acquired product knowledge
- Learn, use and be able to explain Commisso's sanctioned cooking techniques to assist customers for their success at home

Please submit a resume to cgonyou@commissosfreshfoods.com