



PELAGOS

Job Title: Cook / Commis Chef

Position Summary

We are seeking a motivated and disciplined **Cook / Commis Chef** to join our kitchen team. As an entry-level chef, you will be responsible for assisting the senior chefs in daily food preparation and station service. The ideal candidate is someone who is eager to learn, takes direction well, and maintains a high standard of cleanliness and organization in a high-pressure environment.

Applications without references will not be considered.

Key Responsibilities

- Execute the daily prep list with precision, ensuring all vegetables, proteins, and sauces are ready for service.
- Assist on various kitchen stations as directed by the Sous or Head Chef.
- Follow standardized recipes and portion controls strictly to maintain consistency and protect GP margins.
- Maintain a clean and organized workstation. Assist with the deep-cleaning of kitchen equipment and storage areas.
- Assist with receiving deliveries and ensuring the correct rotation of stock (FIFO) in the walk-ins and dry stores.
- Adhere to all food safety protocols, including correct labelling and temperature recording.

Mandatory Requirements

- Minimum 1+ years in a professional, high-volume kitchen environment.
- Understanding of fundamental techniques like poaching, blanching, searing, and roasting.
- Clear and quick communication with the rest of the kitchen team during busy service periods.
- Own reliable transport is essential.

Soft Skills

- A basic culinary certificate or diploma is an advantage but not essential if relevant experience is proven.
- A strong desire to learn and a positive attitude toward receiving constructive feedback.
- Reliability is critical; being "on time" means being ready at your station before the shift starts.
- Ability to stand for long shifts and perform repetitive manual tasks in a hot kitchen environment.

PELAGOS (PTY) LTD
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Director: RD Roos