



RIGALETTOS ITALIAN RESTAURANT COMMIS CHEF

Rigalettos Restaurant is looking to recruit a Commis Chef.

The position will encompass the following roles and responsibilities:

- Working with and cooking fresh ingredients following standard recipes where appropriate to promote consistency and reduce wastage.
- Working on various sections within the kitchen
- Working alongside the kitchen team to assist with menu development
- Meeting required hygiene levels and completing required documentation
- Keeping work area clean and tidy

The successful candidate will have the following skills, competencies and qualifications:

- Previous experience in restaurant kitchen in a similar role
- Ability to deliver quality whilst working at a fast pace
- Knowledge of Health & Hygiene legislation, (HACCP) preferred
- Understanding of stock rotation processes
- NVQ Level 1 or above and/or relevant experience in Catering and Hospitality
- Food Safety Level 2 Certificate or willingness to work towards
- You will be required to work an average of 40 hours per week, five days from seven on a rota basis including lunch and dinner service.

To apply for the position please complete the application form and return via post to HR, DW Stadium, Loire Drive, Wigan, WN5 0UZ or e-mail to jobs@wiganathletic.com

Closing date for applications is Midnight **Monday 2nd October 2017**

Wigan Athletic Football Club is committed to the principle of equal opportunity in employment and its employment policies for recruitment are designed to ensure that no job applicant or employee receives less favourable treatment on the grounds of age, disability, ethnicity, gender, gender re-assignment, marital status, religion or belief or sexual orientation.