

Commis Chef - Popina Shop - London

Chef & Cook

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Commis Chef

Popina Shop

£12-13

/hr

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We are seeking a dedicated and passionate Commie to join our team. As a Commie, you will play a vital role in supporting the kitchen operations by assisting with food preparation and ensuring that all dishes are prepared to the highest standards. This position is ideal for individuals looking to develop their culinary skills within a hospitality environment.

Duties

Assist in the preparation of ingredients and cooking of dishes according to established recipes and standards.

Maintain cleanliness and organisation of the kitchen, ensuring compliance with food safety regulations.

Support senior chefs in daily kitchen operations, including food production and presentation.

Participate in stock management, including receiving deliveries and storing food items appropriately.

Collaborate with team members to ensure efficient workflow and timely service during peak hours.

Help supervise junior kitchen staff, providing guidance on food preparation techniques and safety practices.

Continuously learn and develop skills through hands-on experience and training opportunities.

Skills

Efficient in basic cooking techniques and food preparation methods.

Understanding food safety practices and hygiene standards within a kitchen environment.

Strong organisational skills with the ability to manage multiple tasks efficiently.

Excellent teamwork abilities, fostering a collaborative atmosphere in the kitchen.

Previous experience in a hospitality or restaurant setting is advantageous

A passion for culinary arts and a desire to grow within the food production industry.

Job Types: Full-time, Permanent

Additional pay:

Performance bonus

Tips

Benefits:

Company pension

Discounted or free food

Employee discount

Schedule:

Day shift

Monday to Friday

Night shift

Weekend availability

Work Location: In person

Experience	Not required
Employment	Full-time
Salary	£12.71 – £13.5 hourly
Benefits	cash tips
Starting time	Immediate start!

 **18 Weighhouse Street, W1K 5LU, London**

Shianne Adams | customer service experienced

London

Shianneadams58@gmail.com

Personal statement

I am motivated and reliable and have experience in pret and commis chef, developed customer service skills, food preparation skills and great team worker. I can manage my time accordingly. I am committed to maintaining high standards of hygiene and customers satisfaction. I can work under pressure, and I am keen to learn new skills.

Core skills

- Ability to work under pressure
- multitasking
- attention to detail
- willingness to learn

Work history

Team member, Pret 08/2021

- Rotated stocks to maintain food freshness and health and safety
- Maintain high standards in food safety
- Made sure seating areas are kept up to cleanliness

Commis chef 06/202106/2021

- Followed recipes to make sure dishes are quality
- Prepared ingredients for the head chef
- Making sure food is completed on time for customer satisfaction

EDUCATION

CERT he business skills for the workplace

Qualifications

- hospitality and catering nvq2
- maths level 3
- English level 3

Accomplishments

- Achieved 95% mystery stoppers to exceptional customer service and teamwork
- Provided efficient service in fast paced environment.

hobbies and interests

- I enjoy going to the gym and sauna
 - I enjoy swimming
- I'm interested in new movies particularly thriller.

Shianne Adams

10th July 2026

I am writing to apply for commis chef position at the popina shop Establishment being advertised on indeed, please find my enclosed cv for consideration i am optimistic and confident about joining your team .and continuing to expand my customer service skills.

I have one year commis chef experience where I developed strong food safety, learned how to work well under pressure maintained high food safety and supported the head chef during busy periods and preparing ingredients. this helped me to work as a team whilst producing quality dishes

I also worked in pret for four months where I gained valuable customer services experience and learned how important it is to work quickly and efficiently and developed excellent teamwork and time management skills.

Alongside my work experience I completed level 4 certHE in business skills for the workplace as well as level 3 in maths and English, these qualifications have helped me gain communication skills, problem solving, and professional skills that can be valuable in a kitchen environment.

I am reliable and hardworking and very keen to grow as a chef I enjoy working in fast paced enviourment and contributing positively to the team

Thank you for taking time to consider my application, I look
yours faithfully , Shianne adams