



Commis/Demi Chef

Location: Centurion Club, Hemel Hempstead Road, HP3 8LA

Centurion Club, an exclusive private members' golf club in Hertfordshire, is renowned for hosting world-class tournaments such as the Ladies European Tour PIF Championships and LIV Golf. Beyond the championship course, the Club is home to a modern, sophisticated Clubhouse, featuring an **acclaimed restaurant** led by **Head Chef Calvin Hill**. The Restaurant offers exceptional modern cuisine with panoramic views across the lake to the 18th green and is open to members, their guests, and the public. It provides an elegant dining experience with exceptional hospitality across Lunch, Afternoon Tea, Dinner, and Sunday Lunch for up to 140 covers. Versatile event spaces also offer a refined setting for private functions and celebrations of up to 150 guests.

MAIN DUTIES AND RESPONSIBILITIES

- Assist in preparing and cooking food.
- Maintain high standards of cleanliness and hygiene in the kitchen.
- Support the kitchen team with daily operations and tasks.
- Follow recipes and portion control guidelines.
- Manage ingredients and kitchen inventory as needed.
- Ensure all dishes are prepared according to the Club's standards.

THE CANDIDATE

- Proven food preparation and cooking skills.
- Excellent hygiene standards and attention to detail.
- Strong communication and culinary skills.
- Ability to work effectively as part of a team.
- Previous experience in a similar chef role is a plus.
- Culinary education or relevant certification is beneficial.
- Must have reliable transport.