



KO Brentwood

Job Title: Commis Chef

Location: Brentwood, Essex

Salary: £24,000 - £26,000

Job Type: Full-Time

Experience Level: Individuals who are starting their career in professional cooking or looking to gain hands-on kitchen experience in a high-quality restaurant.

About Us

KO Brentwood is an exciting new chapter in the KO legacy, offering a vibrant mix of traditional Indian flavours with modern innovation. Our kitchen is built on the mastery of three core techniques: Tandoor, Karahi (Curry), and Grill, with a strong emphasis on our "Thrill of the Grill" philosophy. We are looking for 1-2 Commis Chefs to join our team and develop their culinary skills in a fast-paced, high-energy kitchen.

Job Role & Responsibilities

As a Commis Chef, you will be an essential part of the kitchen team, supporting senior chefs in food preparation and cooking. Your responsibilities will include:

- Assisting in the preparation of ingredients, including chopping vegetables, marinating meats, and measuring spices.
- Supporting Tandoor, Karahi, and Grill chefs by preparing mise en place for service.
- Learning and applying traditional Indian cooking techniques under the guidance of senior chefs.
- Ensuring all dishes meet KO Brentwood's quality standards before they reach the pass.
- Maintaining high levels of hygiene, cleanliness, and food safety in all preparation areas.
- Assisting in stock rotation and ensuring all ingredients are stored correctly.
- Adapting to different kitchen stations as required, gaining experience across all areas.
- Following instructions from senior chefs and helping to maintain a smooth and efficient kitchen operation.

Requirements

- Some prior experience in a professional kitchen (preferred but not essential for the right candidate).
- Passion for cooking and a willingness to learn Indian culinary techniques.
- Strong work ethic, enthusiasm, and the ability to work in a high-pressure environment.
- Ability to take direction and work well within a team.
- Basic understanding of food hygiene and safety standards (Level 2 Food Hygiene Certificate is beneficial but can be provided).

What We Offer

- Competitive salary of £24,000 - £26,000 per year.
- Hands-on training with experienced chefs, providing the opportunity to develop specialist skills.
- Career progression opportunities within the KO brand.
- A professional and energetic working environment.

How to Apply:

If you are a motivated Commis Chef looking to build your culinary career in an exciting and innovative restaurant, we would love to hear from you! Please send your CV and a short cover letter detailing your passion for cooking to recruitment@kobrentwood.com.