

COMMIS CHEF (ISCA & EDIE'S)

Reporting to

Head Chef/Sous Chef

Location & Hours

Full time, site-based across Isca and Edie's Kitchen. Includes evenings and weekends.

About Borde Hill

Borde Hill is a family-owned estate in West Sussex, set within 383 acres of botanical gardens and parkland. As part of an exciting new chapter, the Estate is developing a hospitality offering rooted in nature, sustainability and biodynamic produce.

The Stables will bring together multiple dining experiences — including Isca (a refined glasshouse restaurant) and Edie's Kitchen (a vibrant daytime bistro with retail) — all united by an ethos of *casual excellence*, seasonality and community.

The Role

As Commis Chef, you are developing your skills within a professional kitchen environment across both Isca and Edie's Kitchen. You support the team with preparation and service, learning techniques, systems and standards while building confidence and consistency in your work.

What You'll Be Responsible For

Food Preparation & Quality

- Supporting food preparation across sections
- Cooking dishes under supervision during service
- Maintaining quality and consistency as trained
- Learning recipes, techniques and kitchen standards

Teamwork & Development

- Working closely with Chefs de Partie and senior chefs
- Taking feedback positively and applying it
- Building skills through training and experience
- Showing pride, curiosity and a strong work ethic

Operations

- Completing prep tasks accurately and on time
- Ensuring correct storage, labelling and stock rotation
- Keeping work areas clean, organised and stocked
- Supporting service flow as directed
- Following opening and closing procedures

Compliance & Safety

- Following food safety, hygiene and HACCP standards
 - Working safely with equipment and knives
 - Maintaining cleanliness and personal hygiene standards
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How We Measure Success

- You complete prep tasks accurately and on time
- You are developing skills, knowledge and confidence in the kitchen
- You maintain strong attention to detail and consistency
- You contribute positively to the team and kitchen culture
- Cleanliness, hygiene and organisation are consistently maintained
- You take feedback on board and show clear progression
- You are building towards a Chef de Partie role

In addition to the duties outlined above, you will be expected to carry out any other tasks as directed by the Management team, which are reasonable and fall within your capabilities. Your duties may be subject to change in line with evolving operational requirements.