

# Commis I

Fairmont Winnipeg | Winnipeg, Manitoba, Canada | Culinary

| FAIRMONT | 19/04/2022 | Job Start Date : 31/08/2021



## Full time Commis I

Do you have an appetite for career progression and ready to take your culinary skills to a world-class platform? The 2nd Commis position is focused on delivering high quality food that meets and exceeds departmental standards as set by Sous Chefs & Executive Chef. The 2nd Commis may work in the Outlet kitchen, Banquets or the Pastry Shop. 2nd Commis are expected to be highly productive with routine tasks and be developing their skill and experience set toward attaining Red Seal qualification.

## What is in it for you:

- Employee benefit card offering discounted rates in Accor worldwide for you and your family
- Learning programs through our Academies designed to sharpen your skills
- Ability to make a difference through our Corporate Social Responsibility activities, like Planet 21
- Career development opportunities with national and international promotion opportunities.

## What you will be doing:

- Ensure that you work safely and in accordance of the hotel's Health & Safety Policy, and ensure all local and hotel food hygiene procedures and practices are followed during your shift.

- Act as an example of the Fairmont values to colleagues: Respect, Integrity, Teamwork, Accountability, and Excellence.
- Be an example of hotel and Service Promise Standards in interactions with guests and colleagues.
- Produce excellent quality food items by following established procedures for food production as set by Sous Chefs and the Executive Chef.
- Make a mise en place list and set up next day's shift for success.
- Follow menu item worksheets with accurate ingredient lists, preparation methods and pictures for all menu items.
- Use correct food storage and rotation procedures to minimize food waste. Ensure fridge temperatures are recorded.
- Communicate in a timely manner with the Sous Chefs any food items that need to be ordered.
- Drive Guest Satisfaction Index scores by ensuring standards for timeliness of service are being met.
- Assist in enhancing the colleague experience through teamwork and a positive attitude.
- Ensure the kitchen fridges and walk-ins are clean and organized.
- Communicate to the Sous Chefs or Chef de Partie any equipment maintenance needs.
- Ensure that food for the staff Cantina is of high quality and cost effective.
- Ensure that the kitchen is operating in a manner consistent with the programs of the Sustainability Committee.

**Your experience and skills include:**

- 1-2 years experience in the food service industry in quality establishments. Quality high volume banquet experience or quality a la carte experience an asset.
- Graduate of a recognized culinary school recommended.
- Excellent verbal communication skills.
- An energetic team player able to multi task successfully. Must be highly organized and enjoy working in a dynamic environment where he/she is expected to take pride in consistently producing excellent quality food for our guests.

**Your team and working environment:**

Located in the heart of vibrant downtown Winnipeg, Manitoba -- at the historic corner of Portage and Main -- Fairmont Winnipeg luxury hotel extends the naturally warm reception of the Prairies. Just step outside our Winnipeg hotel and the city is at your feet.

**Visa Requirements:** To be eligible for employment with Fairmont Winnipeg, you must be in possession of a working visa for Canada. We do not provide offer letters to applicants seeking to get their work visas. Applicants must have their work visas in place prior to applying.

**Our commitment to Diversity & Inclusion:**

We are an inclusive company, and our ambition is to attract, recruit and promote diverse talent

**Why work for Accor?**

We are far more than a worldwide leader. We welcome you as you are and you can find a job and brand that matches your personality. We support you to grow and learn every day, making sure that work brings purpose to your life, so that during your journey with us, you can continue to explore Accor's limitless possibilities.

By joining Accor, every chapter of your story is yours to write and together we can imagine tomorrow's hospitality. Discover the life that awaits you at Accor, visit <https://careers.accor.com/>

To apply, go to: <https://careers.accor.com/global/en/job/21014867/Commis-I>