

BROTHER MARCUS

EAST MED DINING

Commis Chef – Summary of Roles and Responsibilities

Reporting to: Sous Chefs/ Head Chef

As a Commis Chef at Brother Marcus, you're laying the foundation for service, for the team, and for your career. You're learning how to prep, plate, and work cleanly, while picking up the pace, pride, and presence that turn cooks into chefs.

This is a hands-on, sleeves-up kind of role. You support the team by keeping your section stocked, your tools ready, and your mindset open. You're not just watching and waiting and prepping you're showing initiative, asking questions, and helping us BTFM with every tray of chopped spring onions and perfectly bottled herb oil.

Your goal? To learn, grow, and become the kind of chef other people want on their section.

You bring the Brother Marcus values to life in your work:

- Kefi - You show up with energy, effort, and enthusiasm.
- Integrity - You do things right, even the small things. Especially the small things.
- Curiosity - You ask questions, learn fast, and stay open to feedback.
- Persistence - You keep going. You practice. You get better every day.

Key Responsibilities

Prep & Section Support

- Complete prep tasks as directed by your section chef or shift leader.
- Keep your area tidy, labelled, and stocked throughout service.
- Move with purpose and stay aware of what's happening around you.

Learning & Development

- Learn recipes, specs, and techniques; not just the how, but the why.
- Actively seek feedback and apply it to your work.
- Practice key kitchen skills: knife work, hygiene, plating, and time management.
- Understand and be able to prep all of batch menu.

Cleanliness & Food Safety

- Follow all hygiene, allergen, and safety procedures, no exceptions.
- Keep surfaces clean, food labelled, and storage neat.
- Complete cleaning tasks, logs, and temperature checks as assigned.

Team Culture & Presence

- Support teammates with good communication and a positive attitude.
- Ask how you can help, and mean it.
- Understand the theatre of the kitchen and take pride in how you work and move.

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Final Word on Flexibility

This is where it starts, and how you show up now will shape the chef you become. At Brother Marcus, we care just as much about attitude as skill. So bring your focus, bring your energy, and we'll teach you everything else.