

JOB DESCRIPTION – COMMIS II (South Indian)

Job Title: Commis II

Department: Food Production

Reporting To: Chef De Partie

Location: Bandipur



Job Purpose

As a Commis II (South Indian Cuisine), you will be responsible for assisting in the preparation, cooking, and presentation of authentic South Indian dishes. You will support the station head in maintaining high culinary standards, ensuring food safety compliance, and delivering an exceptional dining experience tailored to a luxury resort environment.

Key Responsibilities

Operational Cooking & Preparation

Execute authentic South Indian dishes including breakfast items (idlis, varieties of dosas, vadas, uttapams), main courses (sambhars, rasam, kootu, poriyals), and regional meat/seafood specialties.

Handle bulk food preparation (Mise en Place) such as grinding batters, preparing spice blends (masalas), and chopping vegetables according to resort standards.

Assist in live counters and buffet setups, interacting professionally with resort guests when required.

Quality & Consistency

Maintain consistency in taste, portion size, and visual presentation for all food items.

Follow standard recipe cards strictly to minimize food wastage and control costs.

Monitor food temperatures during cooking, holding, and service.

Kitchen Hygiene & Safety

Clean and sanitize the workstation, utensils, and equipment continuously throughout the shift.

Adhere to FSSAI / HACCP guidelines for food safety, storage, and labeling.

Store raw materials properly using the First-In, First-Out (FIFO) method to ensure maximum freshness.

Teamwork & Inventory Management

Coordinate smoothly with Commis III, Stewards, and Senior Chefs to ensure seamless service flow.

Report low stock levels or equipment malfunctions immediately to the Chef de Partie.

Participate in daily briefings and culinary training sessions organized by the resort.

Job Requirements & Qualifications

Education: Diploma or Degree in Hotel Management/Culinary Arts is preferred.

Experience: 1 to 2 years of experience as a Commis in a 3-star, 4-star, or 5-star resort/hotel kitchen, specializing in South Indian cuisine.

Technical Skills: Deep knowledge of South Indian culinary techniques, standard batters, regional spice profiles, and commercial kitchen equipment (e.g., commercial wet grinders, dosa tawas).

Soft Skills: Ability to work long hours under pressure, physical stamina, basic English/local language communication, and a strong willingness to learn.

Employee Signature

HR Signature