

JOB DESCRIPTION – COMMIS II (TANDOOR)

Job Title: Commis II

Department: Food Production

Reporting To: Chef De Partie

Location: Bandipur



Job Purpose

As a **Commis II (Tandoor)**, you will be responsible for assisting in the preparation, marination, and clay-oven cooking of authentic Tandoori dishes. You will support the station head in maintaining high culinary standards, managing high-temperature oven operations safely, and delivering an exceptional dining experience tailored to a luxury resort environment.

Key Responsibilities

Operational Cooking & Preparation

Execute authentic Tandoori dishes including a variety of Indian breads (naan, roti, paratha, kulcha) and classic tandoori appetizers (kebabs, tikkas, tandoori chicken, paneer tikka).

Handle specialized marination (Mise en Place) by preparing primary and secondary marinades (yogurt and spice blends) and prepping meats, seafood, and vegetables.

Manage tandoor oven operations by monitoring clay-oven temperatures, maintaining charcoal or gas levels, and ensuring precise cooking times.

Assist in live counters and buffet setups, demonstrating skilled bread-slapping and kebab-skewering techniques in front of resort guests.

Quality & Consistency

Maintain consistency in texture, char, flavor, and visual presentation for all tandoor items.

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

Ensure all meats are cooked safely to the required internal temperatures while retaining juiciness.

Kitchen Hygiene & Safety

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

Adhere to FSSAI / HACCP guidelines for food safety, meat storage, cross-contamination prevention, and temperature control.

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 between the Tandoor and Curry stations.

Report low stock levels (especially meat provisions and charcoal) 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 star resort/hotel kitchen, specializing in specializing in Tandoor food production.

Technical Skills: Sound knowledge of traditional Tandoori clay-oven operation, heat management, skewer balancing, dough fermentation, and regional marination techniques.

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