

JOB DESCRIPTION

Cook

RESPONSIBILITIES:

- COOK FOOD ITEMS ACCURATELY TO SPECIFICATIONS.
- TRAIN AND GUIDE JUNIOR COOKS DURING OPERATIONAL AND NON-OPERATIONAL PERIODS.
- ASSIST IN THE ACCOMPLISHMENT OF TASKS WITHIN THE TIME FRAME GIVEN.
- ENSURE MISE-EN-PLACE ARE REPLENISHED BEFORE EACH MEAL PERIOD.
- MONITOR THE FOOD PAR LEVEL AFTER EACH MEAL PERIOD.
- ENSURE AREAS OF RESPONSIBILITY ARE CLEAN, TIDY AND ORGANIZED.
- ASSIST IN MONTHLY INVENTORY COUNTS AND RECORD FOOD WASTAGES.
- ENSURE PROPER HYGIENE PRACTICES ARE FOLLOWED AT ALL TIMES AND ENSURE PROPER STORAGE METHODS ARE FOLLOWED.
- ASSIST IN DAILY PURCHASING AND RECEIVING OF GOODS.
- ENSURE FRESHNESS OF INGREDIENTS.
- PERFORM OTHER TASKS AND DUTIES WHEN ASSIGNED TO.

REQUIREMENTS:

- BASIC ENGLISH AND / OR MANDARIN
- MINIMUM OF 1 YEAR EXPERIENCE IN WESTERN COOKING.
- WILLING TO WORK FLEXIBLE HOURS AND ON WEEKENDS AND PUBLIC HOLIDAYS.
- NEED TO HAVE EXCELLENT INTERPERSONAL AND ORGANIZATIONAL SKILLS.