



## **COOK**

### **Job Responsibilities**

- Preparation of all menu items in the designated food preparation section;
- Ensuring outstanding food quality and presentation, following the standard recipe guidelines and presentation standards;
- Preparation of all food/ menu items in accordance with set cost parameters, eliminating or minimising over production, waste and spoilage;
- Assist Head Chef in the smooth running of the kitchen's daily operations;
- Prepare and deliver dishes in the menu according to restaurant's standards of quality, consistency and time lines;
- Maintain hygiene & cleanliness in the kitchen;
- Ensure all equipment are clean and kept properly;
- Work closely and cooperates with other chefs and subordinates in order to achieve highest possible satisfaction of food items.

### **Job Requirements**

- Candidate must possess at least a Primary/Secondary School/SPM/"O" Level, Diploma, Advanced/Higher/Graduate Diploma, any field.
- At least 5 year(s) of working experience in the related field is required for this position.
- Preferably Senior Executives specializing in Food/Beverage/Restaurant Service or equivalent.
- Full-time position(s) available