



Title: Service Cook / Chef

Job Description

We are looking for a skilled Cook to prepare delicious meals according to the menu. You will cook dishes that will delight our customers according to our SOP.

- Responsible for cooking and food preparation according to the Company's specifications and standards.
- Maintain inventory and records, check freshness of food and ingredients and practice FIFO to minimise wastage.
- Ensure kitchen area, equipment, and utensils are cleaned.
- Compliance with food safety, the highest quality of food, and hygiene standards at all times.
- Minimize the wastage and spoilage of ingredients and other food items.
- Ensure the presentation, taste, texture, and quantity are maintained to the company standards.

Requirement

- Candidate must possess at least Higher Secondary/Pre-U/'A' Level, Professional Certificate/NiTEC, Diploma, Advanced/Higher/Graduate
- Proven experience as a cook
- Experience in using cutting tools, cookware, and utensil.
- Knowledge of various cooking procedures and methods (fry, grill, boil, etc.)
- Ability to work in a team
- · Able to work shifts, weekends, and Public Holidays