



JOB DESCRIPTION

COOK I / II / III

Job Functions & Summary:

Responsible for supporting the activities of the back-of-house kitchen.

Your key responsibilities will include but not limited to:

- Prepares mise en place, cleans utensils and work area.
- Performs other day-to-day operations in the kitchen.
- Responsible for area of food production as assigned by the line chef.
- Monitor condition of equipment used.
- Communicate with cutter to minimise hold-ups in production.
- Any other ad-hoc duties as assigned.

Requirements:

- Possess valid food hygiene certificate
- Minimum 1 year of relevant working experience in Culinary in Clubs or Hotels.
- Knowledge of food hygiene and preparation standards.
- Excellent organisational and management skills.
- Strong interpersonal and communication skills, both oral and written
- Positive attitude towards fostering teamwork among associates.
- Ability to adapt, embrace strong cultural diversity, and work in multi-ethnic teams.