

JOB DESCRIPTION

JOB TITLE : ***COOK***
DIVISION : ***F&B KITCHEN***
JOB CODE :
REPORT TO : ***CHEF PARTIE***

GENERAL MISSION

Assist in all food preparation and help to run the station that he is assigned to efficiently.

RESPONSIBILITIES

Assist supervisor to run the station efficiently. Obtain requisitioned goods from the storeroom.

ADMINISTRATIVE RESPONSIBILITIES

None

TECHNICAL RESPONSIBILITIES

Stock food items neat in shelves and fridges.

Keep the section that he is assigned to in good working order.

Assist in cleansing utensils and equipment.

COMMERCIAL RESPONSIBILITIES

Work accordingly to standard recipes.

HUMAN RESPONSIBILITIES

Keep good rapport with all staff.

Follow hotel rules and regulations at all times.

RELATIONS

Keep good relationships with all staff at all times.

REPLACEMENT AND TEMPORARY MISSION

Replace Demi Chef Partie when requested. Perform any other duties as assigned by superiors.

