

Commis 厨师

Job Description:

1. Cooks, prepares and bakes food for guests and associates as per the standard recipes.
2. Follows the outlined standard and procedures precisely.
3. Maintain high standards of personal hygiene, grooming and presentation.
4. Ensures correct and safe use of all equipment, machinery and tools.
5. Always maintains high standards of food hygiene, cleanliness and tidiness in the kitchen, storage, Fridge's and freezers.
6. Makes sure that all food items stored correctly.
7. Ensures that all the kitchen equipment is in good working order and reports any faults or damage to supervisor.
8. Attends all scheduled training at his, her level.
9. Maintains a safe and secure working environment

Qualifications Required:

- Basic Cooking knowledge preferred
- Communication skills, Positive Attitude to work and willing to learn.
- Open minded and out going personality

工作职责

1. 根据标准食谱卡、为客人及员工准备和制作食品。
2. 遵守本部门的标准及程序。
3. 保持高标准的个人卫生及形象。
4. 确保正确安全的使用所有装备、机器和工具。
5. 高标准的保持工作区域、存储区域、保鲜及冷冻冰箱的卫生、干净整洁。
6. 保证准确收货和充足的库存。
7. 保证所有的厨房设备正常工作如有问题马上报告。
8. 参加所有相应级别的培训。
9. 保持安全可靠的工作环境。

职位要求

- 基础烹饪知识
- 良好的沟通技巧，积极的工作态度和好学
- 性格开朗