

Job Description: Cook

Reports to

Chef In-Charge

Scope of Work

- Follows orders and advices by chefs to perform job tasks including mise-en place preparation
- Prepare ingredients and food items accordingly to recipes
- Ensure that all food are prepared and served in a timely manner
- Ensure smooth kitchen operation and food served are of consistent quality at all times
- Adhere to all standards of food presentation, production and portioning controls
- Minimize the wastage and spoilage of ingredients and other food items
- Check that quantity of item ordered are received and stored in proper condition
- Ensure that kitchen supplies and food ingredients are well-stocked up
- Manage and maintain the hygiene and safety standards of the kitchen
- Cleaning and maintenance of kitchen equipment and basic housekeeping
- Preparation of staff meals
- Other ad-hoc duties as assigned by the management

Competencies

- Eye for Detail
- Is a team player
- Able to multi-task
- Responsible and positive working attitude
- Outgoing, cheerful and self-motivated