

REFINERY CONCEPTS

COOK

SCOPE OF DUTIES AND RESPONSIBILITIES

- Cook food items accurately to specifications.
- Assist in the accomplishment of tasks within the time frame given
- Ensure mise-en-place are replenished before each meal period
- Ensure areas of responsibility are clean, tidy and organized
- Assist in monthly inventory counts and record food wastages
- Assist in daily purchasing and receiving of goods
- Ensure freshness of ingredients

REQUIREMENTS

- Minimum 1 year of Asian, Western or Japanese culinary experience as Kitchen Assistant, Cook or Senior Cook position
- Able to work 6 days work week rotating shift, weekends or public holidays

APPLY NOW

To apply, simply drop us an email to careers@refineryconcepts.com with your Full Name, Contact Details, Nationality, Resume (If Any), and we will get back to you.