

# REFINERY CONCEPTS

## SOUS CHEF

### SCOPE OF DUTIES AND RESPONSIBILITIES

- Responsible for the overall daily food production, back of house operations, maintenance of kitchen equipment
- Consistently monitor food quality and quantity to ensure profit margins are maintained and operating budgets are adhered through effective control systems
- Evaluate and administer manpower plans, employee training and development
- Effectively manage customer feedback concerning services provided
- Prepare and cook dishes in the menu in accordance to company's standards of food quality and hygiene
- Develop and write recipes for new dishes
- Assist in purchasing and receiving of goods and ensure the quality of goods
- Train, guide and encourage junior cooks to excel in their daily job duties.

### REQUIREMENTS

- Minimum 8 years' in Asian, Western or Japanese culinary experience
- Recognised culinary qualification
- Excellent communication, interpersonal and organisational skills
- Strong operational background

### **APPLY NOW**

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