

REFINERY CONCEPTS

CHEF DE PARTIE

SCOPE OF DUTIES AND RESPONSIBILITIES

- Handle all stations in the kitchen in daily operations
- Assist in creating and preparing menu items and daily specials
- Check and complete mise-en-place
- Set up cooking stations in the kitchen
- Communicate with Sous Chef and Head Chef regarding menu items, problems or shortage of supplies
- Maintain standard recipes and plate presentations
- Maintain good work relationships with fellow colleagues and provides clear instructions
- Train, guide and encourage junior cooks to excel in their daily job duties
- Ensure areas of responsibilities are clean, tidy and organized
- Perform other tasks or projects assigned by the management

REQUIREMENTS

- Minimum 4 years in Asian, Western or Japanese culinary experience
- Willing to work 6 days rotating shift, and on weekends and public holidays.
- Excellent interpersonal and organizational skills.

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.