

JOB POSTING REQUEST FORM

JOB DETAILS	
Reference #	CC-779-2022
Company Name	Fig Holding
Industry	Restaurant
Vacancy	Kitchen Supervisor
Number of vacancies for that position	2
Job Type (<i>FT, PT, Contractual, Seasonal</i>)	FT- PT
Major(s)	Hospitality Management
Degree	TS degree in Hospitality / Kitchen management
Years of Experience	5 years of experience
Location	City Center- Hazmieh
Remuneration & Benefits	To be discussed during the interview.
Currency (LBP, Dollar, Lollar)	Upon qualifications to be discussed during the interview.
Tasks & Responsibilities	<ul style="list-style-type: none"> • Supervises all kitchen employees, facilities and costs and contributes to maximizing the overall Mayrig goals. • Participates in "A la carte menu" and Decoration. • Is responsible of the production, preparation and presentation of all food items to ensure highest quality at all times. • Prepares the requisition of food items based on daily menus and forecast • Checks and receives the in-coming market list items and ensure their quality levels • Checks and monitors the all out-going food order from the kitchen and see whether they are properly presented as per the Mayrig Standard. • Checks and receives all store items and ensure they are properly stored.