

JOB POSTING REQUEST FORM

Job Details

Reference #	CP-193-2021
Company Name	MAXIMUS HOTEL
Industry	Hospitality / 5 Stars Hotel
Vacancy	Comis Kitchen
Job Type (<i>FT, PT, Contractual, Seasonal</i>)	FT
Major(s)	Hospitality / Travel And Tourism
Degree	Undergraduate/ Fresh Graduate
Years of Experience	0-3
Location	Jbeil-Blat
Remuneration & Benefits	TBD
Tasks and responsibilities	<ol style="list-style-type: none"> 1- Assist different station chefs (chef de partie) in the kitchen. 2- Help preparing ingredients and do any tasks the chef de partie needs assistance with. 3- Move around the kitchen and assist different chefs. 4- Help carry deliveries of fresh ingredients and unpack. 5- Measure out ingredients for different recipes. 6- Help prepare vegetables and meats (seasoning or marinating steaks and other meats). 7- Chopping and preparing vegetables. 8- Learn the basics on the job. learn and develop your skills. 9- Tidy up after the other chefs and clean the different stations. 10- Maintain a high standard of personal hygiene. 11- Complies with Health & Safety Policy. 12- Assist Exec. Chef or his delegate to check all incoming items. 13- Check and receive all store items and properly stored. 14- Assist Exec. Chef or his delegate for the kitchen inspection for hygiene sanitation. 15- Performs related duties and special projects as assigned