

JOB POSTING REQUEST FORM

Job Details

Reference #	CP-321-2021
Company Name	CAKitchen
Industry	Fitness Kitchen
Vacancy	Quality Control Dietitian
Job Type (<i>FT, PT, Contractual, Seasonal</i>)*	Full Time
Major	Nutrition & Dietetics
Years of Experience	0 – 1
Education	Bachelor degree
Location	Jounieh – Dahr Sarba
Remuneration & Benefits	1.200.000LBP
Tasks & Responsibilities	<ul style="list-style-type: none"> •Quality Control – kitchen staff & food preparation •Filling food safety documentation checklists •Calculating nutrition facts of CAKitchen items (desserts & dishes) •Working on Aramex system to arrange deliveries •Working on POS (for client subscription & orders) •Kitchen rotation correction along with the head dietitian •Packing food bags adequately & writing stickers (names/calories) •Cooperating with delivery team to ensure best routes for clients •Cooperating with accounting to ensure stock control (filling excel sheets, etc) •Preparing content for social media accounts •Working alongside the chef on CAKitchen’s technical sheets to arrange documents of food preparation •Arranging plat du jour orders and delivery •Phone assistance regarding meal selections according to members’ dietary, cultural and physical needs •Research and development for new projects •Rotating position on a monthly basis with the quality control dietitian with the following tasks: <ul style="list-style-type: none"> ➤ Provide all CAKitchen members with their customized meal plan after their subscription has ended ➤ Follow up on clients’ subscription & renewal along with money collection

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- Work in collaboration with our freelance dietitians in order to integrate their members in our weekly rotation
- Assist in menu planning and technical sheets
- Weekly follow up on CAKitchen's members via whatsapp
- Prepare informative booklets on common nutrition topics (obesity, diabetes, etc)
- Carry out all assigned tasks in accordance with work schedule
- Phone assistance regarding meal selections according to members' dietary, cultural and physical needs
- Ensure all information processing and tasks are carried out in a timely way to support food services
- Collaborate with the kitchen staff to ensure best service for all CAKitchen members
- Arranging plat du jour orders and delivery