

JOB POSTING REQUEST FORM

Job Details

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| Reference # | CP-396-2021 |
| Company Name | Moulin d'or |
| Industry | Bakery, pastry and restaurant |
| Vacancy | Kitchen (chef de partie) |
| Job Type (<i>FT, PT, Contractual, Seasonal</i>) | FT |
| Major(s) | Food and Beverage |
| Degree | BA degree |
| Years of Experience | Minimum 5 years of experience |
| Location | Zouk Mosbeh –head office |
| Remuneration & Benefits | |
| Tasks & Responsibilities | <ul style="list-style-type: none"> - Implementation of daily production orders on time and in the specified quantity. - Receiving the raw materials received by the department and ensuring their quality and safety and temporary storage according to the approved terms and specifications before starting the production process. - Handling any technical issues with the kitchen chef or restaurant manager. - Responsible for controlling and reducing waste Application of approved General Hygiene (GHP) and Good Manufacturing (GMP) procedures. - Monitoring the performance of workers in the department responsible for them, distributing their tasks and directing them to obtain the best work result. - Participating in the development and improvement of work and the demonstration of new techniques in cooking - Adhere to the recipes approved by the company in terms of ingredients, garnish, etc.; - Adhere to hygiene and general safety standards in the department where he works; - Assisting in the monthly inventory process. |