

JOB POSTING REQUEST FORM

Job Details

Reference #	CP-398-2021
Company Name	Moulin d'or
Industry	Bakery, pastry and restaurant
Vacancy	Kitchen (commis)
Job Type (<i>FT, PT, Contractual, Seasonal</i>)	FT
Major(s)	Food and beverage
Degree	BA/TS
Years of Experience	0-2 years of experience
Location	Zouk mosbeh- head office
Remuneration & Benefits	
Tasks & Responsibilities	<ul style="list-style-type: none"> • Assist in the production of different foods items in a timely manner and as per the instructions of superiors/senior staff • Properly date and store food, sanitize equipment and take other measures to ensure quality of food product. • Use equipment skillfully by following correct safe procedures e.g. knives machines. • Keep work area clean at all times • Follow the instruction and recommendations from the immediate superiors to complete the daily tasks • Abide by quality, hygiene and food safety standards applied in the kitchen • Present a clean and neat appearance, wearing aprons, hair nets and other protective clothing as required. • Collect and place garbage and trash in designated containers.