

## JOB POSTING REQUEST FORM

### Job Details

Reference #	CP-400-2021
Company Name	Moulin d'or
Industry	Bakery, pastry and restaurant
Vacancy	Kitchen (sous chef)
Job Type ( <i>FT, PT, Contractual, Seasonal</i> )	FT
Major(s)	Food and Beverage
Degree	BA degree
Years of Experience	Minimum 7 years of experience
Location	Zouk Mosbeh –head office
Remuneration & Benefits	
Tasks & Responsibilities	<ul style="list-style-type: none"> <li>• Supervising the process of storing finished goods;</li> <li>• Adhere to the recipes approved by the company in terms of ingredients, garnish, etc.;</li> <li>• Demonstrating new technologies in the manufacture of products;</li> <li>• Adherence to hygiene and general safety standards in the department where he works;</li> <li>• Ensuring that daily production orders are executed on time and in the specified quantity.</li> <li>• Working on developing the organization and improving the work and the quality of production and to introduce new recipes</li> <li>• Finding appropriate solutions to any problems related to product quality and food safety.</li> <li>• Ensuring the proper use of raw materials to reduce waste as much as possible</li> <li>• Ensuring the proper use of raw materials to reduce waste as much as possible.</li> <li>• Monitoring the performance of workers, directing and training them to obtain the best work result.</li> <li>• Implementing approved General Hygiene (GHP) and Good Manufacturing (GMP) procedures</li> </ul>

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- Ensuring the quality and safety of raw materials and temporary storage according to the approved conditions and specifications before starting the production process.
- Reviewing applications for all branches, ensuring the required number and supervising their implementation and smooth workflow;
- Checking on a daily basis the minimum and maximum stocks of raw materials
- Handling any technical issues with the kitchen chef
- adherence to hygiene and general safety standards in the department where he works;