

JOB POSTING REQUEST FORM

Job Details

Reference #	CP-404-2021
Company Name	Moulin d'or
Industry	Bakery, pastry and restaurant
Vacancy	Pastry (demi chef)
Job Type (<i>FT, PT, Contractual, Seasonal</i>)	FT
Major(s)	Food and Beverage
Degree	BA/TS
Years of Experience	2-4 years of experience
Location	Zouk mosbeh- head office
Remuneration & Benefits	
Tasks & Responsibilities	<ul style="list-style-type: none"> • Produce pastries as of high quality according to the standard recipes • Provide assistance to the pastry cooks and helpers • Keep work area clean at all times • Follow the instruction and recommendations from the immediate superiors to complete the daily tasks • Ensure that all open food in refrigerators are covered and dated appropriately • Ensure that all refrigerators and freezers are operating within the correct temperature • Responsible for the section of the Chef de Partie during his absence • Abide by quality, hygiene and food safety standards applied in the pastry. • 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. • Use equipment skillfully by following correct safe procedures e.g. knives machines.