



JOB DESCRIPTION

Department : Culinary (Western / Asian / Gardemanger / Pastry & Baking)
Job Title : Trainee

SUMMARY

This position needs to be responsible for preparing and accommodating to all daily food products and guest requests.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned.

- To maintain at all times proper cleanliness and hygiene in all work, store and refrigeration area, and ensure check proper functions and report any discrepancies to supervisor
- Assist with the preparation of food items and relevant Mise En Place
- Prevent food spoilage through checks and ensure that all incoming and outgoing food items are up to agreed standards
- Have a reasonable knowledge of all menus being offered in the respective kitchen
- Ensure that all conducted training of food preparation, hygiene and grooming standards are understood and executed
- Assist in other food production areas as and when required
- Perform any other duties assigned

REQUIREMENTS

- Able to work on rotating shifts including weekends and public holiday.
- Pleasant disposition with good interpersonal skills.
- Able to work in a fast-paced environment.

To apply for the above positions, please send your full resume to eleanor.lim@fullertonhotels.com