

Demi Chef (Western / Local / Cold / Pastry / Banquet)

- He is responsible for cleanliness and keeping of set hygiene standards in the assigned area.
- Prevent food spoilage through daily checks and ensures that all incoming and outgoing food items are up to agreed standards.
- Have full knowledge of all menus being offered in the respective kitchen at any one time.
- To ensure that all kitchen Mise en Place is prepared according to production plan.
- Check food storage areas and refrigerators for cleanliness and proper functioning at least twice daily.
- Concerned with maintaining a consistent quality and continuously shows efforts to upgrade the products produced in his assigned area.
- Keep Chef De Partie informed about all aspects of assigned section, including equipment, working environment, staff problems and departmental relations.
- Responsible for the cleanliness of respective section.
- Assist in other food production areas as and when required.
- Ensure full cooperation with all other service colleagues and departments.
- Participate and serve guests during outside catering as and when assigned.
- Perform any other duties as required by the Executive Chef, Executive Sous Chef or Sous Chef from time to time.

Requirements:

- Ability to establish priorities and work independently as well as part of a team
- Applicants must be willing to work shift duties including weekends and public holidays.

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