



THE FULLERTON HOTEL
SINGAPORE

THE FULLERTON

HOTELS AND RESORTS

THE FULLERTON BAY HOTEL
SINGAPORE

Commis (Western / Local / Chinese / Cold / Pastry / Banquet)

- Sets up station according to restaurant guidelines.
- Prepares all food items as directed in a sanitary and timely manner.
- Follows recipes, portion controls, and presentation specifications as set by the Hotel.
- Restocks all items as needed throughout shift.
- Cleans and maintains station in practicing good safety, sanitation, organizational skills.
- Prepare and accommodate all daily food products and guest requests.
- Has understanding and knowledge to properly use and maintain all equipment in station
- Understanding of professional cooking and knife handling skills.
- Understanding and knowledge of safety, sanitation and food handling procedures.
- Food Hygiene certificate

Requirements:

- Must be able to work indoors and be exposed to various environments such as, but not limited to noise, dust and cooking fumes.
- Follow the correct safe manual handling and lifting techniques.
- Ability to move lift, carry, push, pull and place objects by following the correct safe manual handling and lifting techniques with the assistance of a 4 wheel trolley.
- Ability to stand and / or walk for an extended period of time during the shift.

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