Chef/Cook

Job details

Salary

• \$40000.00-\$65000.00 a year

Job type

• Full-time

Number of Available Position

• 1

Available shifts and Schedule:

Monday- Friday (sometime Saturday)

Benefits

• Free meal at work

Full Job Description

Tasks

- Maintain records of food costs, consumption, sales and inventory
- Using the correct tools to prepare, cook, serving and present food that meets our quality and safety standards.
- Analyze operating costs and other data
- Create new recipes
- Prepare and cook food on a regular basis, or for special guests or functions
- Requisition food and kitchen supplies
- Arrange for equipment purchases and repairs
- Prepare dishes for customers with food allergies or intolerances
- Maintain a clean, neat, and well-stocked area to ensure food quality
- Following food and safety procedures and reporting any issues to the manager on duty.
- Unloading, stocking, and maintaining required inventory levels, maintaining a clean and safe work environment.
- Able to lift 30lbs and carry up to 30 feet, able to push/pull up to 100lbs.

Cuisine Specialties

- Chinese cuisine
- Chinese bakery
- Dim Sum
- Vegetarian

International

Work Conditions and Physical Capabilities

• Fast-paced environment

*This is just basic information and you will find out more after your apply. *

Please apply directly to tzfoodservices2013@gmail.com