

JUNIOR ASSISTANT CHEF (Head Office, Subang Jaya)

Responsibilities:

- Menu development, cost management and cooking method details preparation
- Create Standard of Operating for Menu Training, Restaurant Operations Support and Set Up
- Menu photo shooting
- Quality checks and provides report for new material
- Handling food testing
- Assist Chef in related task assigned

Requirements:

- Diploma in any related field
- Minimum 5 years' experience in cooking or relevant industries (included 2 years Japanese Restaurant experience)
- Kitchen Training experience
- Menu Development experience
- Kitchen Leader experience (Head Chef in the restaurant)
- Possess own transport and minimum travelling is required.
- Required skill(s): MS Office applications.
- Good command in spoken and written both English and Bahasa Malaysia
- Self- motivated and able to work independently.
- Required Language(s): English, Bahasa Melayu and/or Mandarin.