

WE'RE HIRING

Koko Cook – [Junior/Senior Chef]

Kokotel Surawong

JOB HIGHLIGHTS:

- Responsible for all culinary dishes that are prepared in the hotel café.
- Knowledgeable about culinary functions in general and be organized and comfortable working in a multi skill environment with strong coordination team
- Enjoy a pace of working in the kitchen with energetic service style

DUTIES & RESPONSIBILITIES:

- Oversee the section of kitchen in preparation, cooking, presentation of culinary dishes in the café and ensure that production is correctly executed and comply with the technical
- Ensure the quality levels of products and services
- Enforcing strict hygiene standards in the kitchen and follow the rules of health and safety and troubleshooting any challenges that may arise
- Time management skills and ability to delegate appropriately
- Monitoring portion and waste control to maintain profit margins
- Maintain cleanliness in the kitchen/ overall appearances
- Adheres to recipe specification

DESIRED SKILLS & EXPERIENCES:

- Thai National Only, Male / Female with a few years of experiences in Kitchen (Junior Chef - entry level) / (Senior Chef – with few year experiences in kitchen / related paper works)
 - Graduated from culinary school is plus
 - Positive attitude, strong service mind and open-minded
 - English and communication skill
 - Basic cooking knowledge/ basic food knowledge
 - Ability to adapt your cooking style to local environment
 - Being able to work on flexible hours/shift as necessary
 - Punctuality and team work
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Please send CV in English with recent photo to email: hr@kokotel.com

Only shortlisted candidates will be contacted for an interview.