



Internship opportunity

Internship of Koko Cook (Chef/Commis) Department

Kokotel Property

JOB HIGHLIGHTS:

Internship in Koko Cook (Chef/Commis) Team

Position of Supervisor for Intern: Resident Master and Senior Koko Cook

Qualifications:

- Thai National Only, Male/Female
- Having status in university 3rd and 4th Year student.
- Have approval from University/College to work with cover letter from university with signature of advisor from university.
- Having passion to learn new things from Start-up business atmosphere with Friend and Family culture.
- Study in majoring of Culinary, Tourism and Hospitality, or related field
- Having experience and knowledge in Culinary art and Kitchen management field
- Can be intern for at least 3-6 months
- Any season
- Having strong attitude to work.
- Positive attitude, Self-development mind-set, strong service mind, patient, leadership, flexible and multi-tasking skills.
- Punctuality and team work with creativity.
- Very good in both verbal and written communication in Thai and English and inter-personal skill.
- Proficient in general computer knowledge would be prefer.

Condition:

- Normally, Working 5 days per week with 8 hours + 1 hour for lunch break(May have opportunity to work outside office to join some event, May have some opportunity to work in weekend if requested)
- Require: Resume with photo and current education transcript Internship cover letter from university (จดหมายขอความอนุเคราะห์จากทางมหาวิทยาลัย), University Evaluation form (แบบประเมินจากทางมหาวิทยาลัย)
- Application form for apply for intern from Kokotel (HR team will send to candidate)
- Able to terminate internship status if intern make violence issue or having misbehavior issue
- May request to be promoted as internship ambassador for Kokotel Thailand and will assigned to report with HR
- Will directly report between Department's Supervisor and HR Team of Kokotel Thailand

Things to learn:

- Able to prepare ingredient and cooking according to Kokotel Café standards
- Able to follow hygiene standards and maintain workstation clean and organize
- Able to process basic store management, ordering & receiving and proper handling of each ingredient

Responsibilities:

- Assisting in preparation and cooking of Daily Kitchen Operation according to standard
- Properly store food items and maintain stock items for Daily Kitchen Operation
- Timely execute and manage task given appropriately
- Maintain cleanliness in the kitchen/ overall appearances
- Enforcing strict hygiene standards in the kitchen and follow the rules of health and safety
- Adheres to recipe specification

What will we provide for intern:

- Reasonable evaluation for intern
- Certificate of completion
- Opportunity to have experience to work in Friend and Family working atmosphere with Japanese CEO
- Suggestion from HR Team