Jobsquare Media

https://jobsquaremedia.com/jobs/apply-2/

Male Restaurant Cook

Employment Type

Full-time

Description

Menu planning: Developing recipes and menus that complement other dishes

Ordering ingredients: Ensuring fresh produce is delivered

Measuring and mixing: Selecting and following recipes to measure, weigh, and mix ingredients

Cooking: Chopping, slicing, seasoning, baking, frying, grilling, and boiling food

Adjusting recipes: Meeting special dietary requirements

Presentation: Garnishing dishes to make them attractive and appealing

Cleaning: Washing dishes, sanitizing surfaces, and taking out the trash

Food storage: Ensuring food and other items are stored properly

Sanitation: Maintaining a safe and sanitary work environment

Training: Training kitchen staff or apprentices

Communication: Liaising with wait staff and management

Qualifications
WAEC AND ABOVE

Industry

Restaurant

Responsibilities

Food preparation: Cooks prepare ingredients for cooking, such as cutting, peeling, weighing, measuring, and mixing. They also cook food using a variety of techniques, such as grilling, frying, boiling, and steaming.

Kitchen organization: Cooks maintain a clean and organized kitchen, including preparing workstations and cleaning utensils and food storage areas.

Health and safety: Cooks follow health and safety regulations, such as knowing how to clean their workspace. They also use fresh ingredients to ensure the health and safety of customers.

Timeliness: Cooks prepare and cook food in a timely manner.

Presentation: Cooks arrange food and dress dishes to ensure appealing presentation.

Menu planning: Cooks may plan menus and collaborate with marketing teams.

Recipe creation: Cooks may create new recipes.

Base Salary

₩ 60,000

Experience

1 year and above

Skills

Must be able to multitask and prepare all local dishes

Job Benefits

Feeding and Accommodation available

Job Location

Lekki County, Ikota, Lagos, Nigeria

Date posted

November 4, 2024