QATAR

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<th>Department:</th>
<th>Operations</th>
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<td>Job title:</td>
<td>Cook (South Indian Cuisines)</td>
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**Mission:**

- Assist Chief Cook in the preparation and presentation of quality food as per the location and menu requirements and in line with the contractual specifications and instructions from superiors.
- Ensure all work is carried out as per the contract and client specification.
- Check the food quality, presentation and service as per the required standards defined by Chief Cook.
- Liaise with Chief Cook to discuss day to day operational requirements, achievements and improvements and take necessary action accordingly.
- Assist chief cook in preparing/modifying menus and recipes in consultation with Location Manager, considering contract specifications, client’s feedback and cost requirements.
- Prepare daily requisition for the next day kitchen supplies considering forecasted man-days, menu, stock in balance in the kitchen and available items in stores.
- Check incoming supplies from stores for quality, quantity, damage and spoilage.
- Oversee proper handling, packaging and storage of foodstuff and ensure the stock rotation procedures are maintained.
- Ensure that the food is prepared as per the planned menu and in line with the instructions received from Chief Cook. Ensure smooth and timely supply of prepared/cooked food to all concerned units.
- Ensure that wastage control measures are in place and are complied with.
- Assist Chief Cook in overseeing the service line from setup till the end of service.
- Identify training needs for subordinates and initiate training process in coordination with superiors. Monitor and supervise on-the-job training process as per training guidelines and procedures. Ensure to maintain up to date records of on-the-job training.
- Assist Chief Cook in menu costing when requested.
- Ensure all work is carried out in compliance with the Quality, Health, Safety and Environment management system.

**Profile:**

- Higher Secondary / Diploma in hotel Management / Culinary arts
- Food Hygiene / HACCP certification
- Must have minimum 04 years of work experience as a Cook in catering companies or hotel industry
- Should be able to prepare South Indian cuisines
- Thorough experience of hot and cold food preparation.
- Good working knowledge of accepted sanitation standards in compliance with the Quality, Health, Safety and Environment management system.

**Reporting to:** Location Manager

**Location:** Qatar

**Email:** career.me@sodexo.com