

Job Category: Hospitality/Travel/Tourism Job Source: nrbjobs.com

# **Job Summary**

**Employment Type:** Full Time **Gender:** Any **Career Level:** Entry Level

**Posted On:** 15 Oct 2024

Application Deadline: 31 Oct 2024

## Job Description/Responsibility

- Menu Planning: Create a menu that meets their dietary needs and preferences.
- Meal Preparation: Preparing ingredients, cooking, plating, serving, and storing the finished dishes.
- Hygiene maintenance: Maintain proper hygiene in the kitchen area.
- Special Dietary Needs: May require to have specialized knowledge of dietary restrictions and preferences, such as gluten-free, vegan, and Calorie calculated diets.
- Time Management: Ensure that meals are prepared and served on time and that all tasks are completed within the allotted time frame.
- o Inventory Management: Responsible for managing the inventory of food and supplies in the kitchen.

## **Education Requirements**

• Higher Secondary Certificate (HSC) completed.

## **Additional Academic Requirements**

o Higher Secondary, Diploma in Hotel Management

## **Experience Requirements**

• No experience is required.

#### **Work Area**

Applicant should have experience of working in the following category(ies):
Hospitality/Travel/Tourism

## **Industry Type**

• Experience should include the following skills: Hotel/Travel/Tourism

#### **Compensation/Benefits**

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