

Job Title: Cook

Job Description:

Prepare, season and cook soup, meat, fish, vegetables and desserts. May order supplies, keep records and accounts, price items on menu, or plan menu. May streamline work between kitchen and service personnel.

Job Duties and Tasks:

- Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices as determined by law and company policies
- Season food according to recipes or company needs
- Order ingredients and spices as needed
- Operate various kitchen appliances such as a blender, oven, grill, or stand mixer
- Portion, arrange, and garnish food based on client preference
- Assist other cooks during the food assembly process
- Prepare new dish recipes and assist in their costing
- Estimate expected food consumption and organise preparation
- Maintain accurate food inventory
- Meet with customers to ensure a great meal experience
- Prepare any necessary sauces or accompaniments before meal service begins
- Coordinate and supervise work of kitchen staff
- Consult with supervisory staff to plan menus, taking into consideration factors such as costs and special event needs
- Report to Operational Manager

Skills and Qualifications:

- Knowledge of techniques and equipment for consumption of food products, including storage/handling techniques
- Experience and knowledge in the fields of –
 - Kitchen equipment - safe and suitable usage
 - Local Cypriot and Turkish cuisine
 - International cuisine
 - Butchering
 - Baking
- Good verbal communication and interpersonal skills
- Knowledge of principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction
- Basic computer skills