

**QATAR**

<b>Department:</b>	<b>Operations</b>
<b>Job title:</b>	<b>Cook (South Indian Cuisines)</b>
<b>Mission:</b>	<p>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.</p> <ul style="list-style-type: none"><li>▪ Ensure all work is carried out as per the contract and client specification.</li><li>▪ Check the food quality, presentation and service as per the required standards defined by Chief Cook.</li><li>▪ Liaise with Chief Cook to discuss day to day operational requirements, achievements and improvements and take necessary action accordingly.</li><li>▪ Assist chief cook in preparing/modifying menus and recipes in consultation with Location Manager, considering contract specifications, client's feedback and cost requirements.</li><li>▪ 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.</li><li>▪ Check incoming supplies from stores for quality, quantity, damage and spoilage.</li><li>▪ Oversee proper handling, packaging and storage of foodstuff and ensure the stock rotation procedures are maintained.</li><li>▪ 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.</li><li>▪ Ensure that wastage control measures are in place and are complied with.</li><li>▪ Assist Chief Cook in overseeing the service line from setup till the end of service.</li><li>▪ 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.</li><li>▪ Assist Chief Cook in menu costing when requested.</li><li>▪ Ensure all work is carried out in compliance with the Quality, Health, Safety and Environment management system.</li></ul>
<b>Profile:</b>	<ul style="list-style-type: none"><li>▪ Higher Secondary / Diploma in hotel Management / Culinary arts</li><li>▪ Food Hygiene / HACCP certification</li><li>▪ Must have minimum 04 years of work experience as a Cook in catering companies or hotel industry</li><li>▪ Should be able to prepare South Indian cuisines</li><li>▪ Thorough experience of hot and cold food preparation.</li><li>▪ Good working knowledge of accepted sanitation standards in compliance with the Quality, Health, Safety and Environment management system.</li></ul>
<b>Reporting to :</b>	<b>Location Manager</b>
<b>Location :</b>	<b>Qatar</b>
<b>Email:</b>	<a href="mailto:career.mc@sodexo.com">career.mc@sodexo.com</a>