Working location: Singapore

Job title: Commis (부주방장)

Monthly Basic salary: $1,580 - $2,100

Working hours per week: 44 hrs a week /   5 days a week

Special Requirement: Uniforms designed by renowned designers with laundry provided

Free Meal Duty or Allowance: Yes / Duty meals in colleague dining room

Summary of Responsibilities:

Reporting to the Executive Chef, responsibilities and essential job functions include but are not limited to the following:

• Consistently offer professional, friendly and proactive guest service while supporting fellow Colleagues

• Prepare and service all food items for a la carte buffet menus according to hotel recipes and standards

• Actively share ideas, opinions and suggestions in daily shift briefings

• Maintain proper rotation of product in all chillers to minimize wastage/spoilage

• Ensure storeroom requisitions are accurate

• Have full knowledge of all menu items, daily features and promotions

• Ensure the cleanliness and maintenance of all work areas, utensils, and equipment

• Follow kitchen policies, procedures and service standards

• Follow all safety and sanitation policies when handling food and beverage

• Other duties as assigned

**<지원 및 문의>**

**Interislandgroup Recruitment Consultant  이슬기**

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**제출 서류 : 이력서 및 자기 소개서**

**접수 방법 : 이메일 접수**