

JOB VACANCY



HEAD CHEF

JOB DESCRIPTION

- ✓ Responsible for all kitchen production including daily meals services and catering
- ✓ Insure the staff are working efficiently, cleanly, organized and professional.
- ✓ Provide and prepare proper training on procedures for handling food and serving patients.
- ✓ Manage all food and supply orders following approved vendor list and purchasing policy.
- ✓ Monitor food cost and ensure proper use of product and inventory control while keeping waste to a minimum.

REQUIREMENT

- ✓ Culinary certificate / Diploma / Degree is preferred.
- ✓ At least 3 years of experience as a Sous Chef or Executive Head Chef in the healthcare / hospitality industry.
- ✓ Proficient in Microsoft outlook, Word, Excel and Powerpoint
- ✓ Pleasant personality and good communication skills.

Email your resume and education certificate to career.kts@tdmberhad.com.my
Any inquiry, please contact Human Resource & Administration at 09 637 8888 / 013 984 3025



KMI Kuala Terengganu Medical Centre



KMI Kuala Terengganu