

# JOB VACANCY



## SOUS CHEF

### JOB DESCRIPTION

- Supervise and lead kitchen staff, ensuring smooth and efficient kitchen operations.
- Prepare and present high-quality dishes consistently, in accordance with the standards.
- Ensure cleanliness and proper organization of kitchen areas.
- Oversee food safety and hygiene procedures, ensuring compliance with health regulations.
- Assist in inventory management and ordering of supplies.
- Provide guidance and training to kitchen staff.
- Handle special dietary requests or menu modifications as needed.
- Monitor and maintain kitchen equipment to ensure proper functioning.

### REQUIREMENT

- Certificate / Diploma in Culinary and in any relate field.
- 3 to 5 years of experienced in the Food & Beverages industry.
- Strong knowledge of culinary techniques, food safety, and kitchen operations.
- Excellent leadership and communication skills.
- Ability to work under pressure in a fast-paced environment.
- Exceptional time management and organizational skills.
- Creative with a passion for food and culinary innovation.
- Flexibility to work evenings, weekends, and holidays as required.

Email your resume and education certificate to [career.kts@tdmberhad.com.my](mailto:career.kts@tdmberhad.com.my)

Any inquiry, please contact Human Resource & Administration at 09 637 8888 / 013 984 3025

