

JOB VACANCY



permai**hotel**
KUALA TERENGGANU

COMMIS I **1 Vacancies**

Key Responsibilities

- Prepare ingredients and mise en place according to recipes and kitchen standards.
- Assist in cooking and plating dishes under the supervision of senior chefs.
- Ensure food quality, taste, and presentation meet company standards.
- Maintain cleanliness and organization of workstations, kitchen equipment, and storage areas.
- Follow proper food handling, hygiene, and safety procedures at all times.
- Monitor stock levels and inform supervisors of shortages or wastage.
- Assist in receiving and storing kitchen supplies properly.
- Support smooth kitchen operations during service periods.
- Adhere to standard operating procedures (SOPs) and company policies.
- Perform any other duties assigned by the Chef de Partie or Sous Chef.

Requirements

- Minimum 1-2 years of experience in a hotel, restaurant, or commercial kitchen environment.
- Certificate or Diploma in Culinary Arts or related field is an added advantage.
- Basic knowledge of food preparation techniques and kitchen operations.
- Understanding of food safety, hygiene, and sanitation practices.
- Ability to work in a fast-paced environment and under pressure.
- Good teamwork and communication skills.
- Positive attitude, willingness to learn, and strong work discipline.
- Able to work shifts, weekends, and public holidays.
- Physically fit and able to stand for long hours.



Email your latest CV to:

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