

JOB VACANCY

CHEF DE PARTIE (pastry & bakery) 1 Vacancies



Job Responsibilities:

Manage and supervise a specific kitchen section.
Prepare dishes according to recipes and quality standards.
Monitor food quality, portion control, and kitchen cleanliness.
Guide and supervise junior kitchen staff.
Assist with inventory and stock control.

Job Requirements:

Proven experience in a similar role.
Strong culinary and organizational skills.
Ability to work under pressure.
Good leadership and communication abilities.

Qualification:

**Sijil Kemahiran Malaysia (SKM) Level 3
in Culinary, or Diploma in Culinary.**
**Minimum 10 years and above working
experience in the culinary field.**



Email your latest CV to:

hr@permaihotelkt.com.my

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