

JOB VACANCY



DEMI CHEF

Job Responsibilities:

- Assist in daily food preparation and cooking activities.*
- Ensure food quality and presentation meet company standards.*
- Maintain cleanliness and hygiene in the kitchen.*
- Support senior chefs in kitchen operations.*
- Follow food safety and sanitation procedures.*

Job Requirements:

- Knowledge of culinary techniques and kitchen operations.*
- Able to work in a fast-paced environment.*
- Good teamwork and communication skills.*
- Willing to learn and take instructions from senior chefs.*

Qualification:

- Sijil Kemahiran Malaysia (SKM) Level 3 in Culinary, or Diploma in Culinary.*
- Minimum 5 years and above working experience in the culinary field.*



Email your latest CV to:

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