



TERENGGANU INC

200601005493 (725242-P)

JOB VACANCY

SOUS CHEF CUM FOOD & BEVERAGE EXECUTIVE

We are looking for enthusiastic and service-oriented individuals to join our Sous Chef Cum Food & Beverage Executive at our new hotel located in Pulau Poh, Kenyir.

Main Responsibilities:

- Prepare, cook, and ensure food quality and presentation meet established standards.
- Monitor food preparation, portion control, and kitchen hygiene practices.
- Ensure compliance with food safety, cleanliness, and sanitation standards.
- Supervise kitchen staff and assist in staff scheduling and task delegation.
- Monitor inventory levels and assist in ordering kitchen supplies and ingredients.
- Minimize food wastage and control kitchen costs effectively.
- Support overall Food & Beverage service operations including restaurant, café, banquet, or staff dining services.
- Coordinate daily Food & Beverage operational activities to ensure smooth service delivery.
- Assist in organizing events and special functions.
- Ensure compliance with company policies, operational standards, and safety procedures.

Requirements:

- Diploma in Culinary Arts, Hospitality, Food & Beverage Management, or related field.
- At least 2–3 years of working experience in kitchen and/or Food & Beverage (“F&B”) operations.
- Knowledge in food preparation, kitchen operations, and F&B service standards.
- Good leadership, teamwork, and communication skills.
- Able to work under pressure and in a fast-paced environment.
- Willing to work shifts, weekends, and public holidays.

Interested candidates are required to email the application to career@terengganu-inc.com not later than **14 May 2026** and enclose full personal particulars, stating current and expected salary, contact number, together with a passport-sized photograph.

Only shortlisted candidates will be notified.