



Title: Cook

Reports to: Kitchen chef cook

Summary of Position:

Food preparation, food quality and HSE standards

Duties & Responsibilities:

- Ensure good quality food and customer satisfaction
- Cooking meals on fast and timely manner
- Keep cooking equipment clean and safe
- HSE standards implementation
- Ensure food safety and personal hygiene
- Food preparation for a daily use
- Request supplies from the storage on daily basis
- Be ready for rush hours
- Have your equipment ready to use
- Wear required uniform at all times
- Report any technical issues to manager
- Retain friendly work environment and teamwork
- Be available to fill in as needed to ensure the smooth and efficient operation of the Alp Is as directed by the immediate supervisor

Qualifications:

- Previous work experience required
 - Strong cooking skills required
 - Turkmen, Turkish and Russian languages are preferences
 - Basic computer skills required
 - Should be able to work in stressful environment
 - Should be clean, organized and responsible
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