



**Title:** Kitchen Chef

**Reports to:** Site manager

**Summary of Position:**

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Responsible for all kitchen functions including food preparation, food quality and HSE standards

**Duties & Responsibilities:**

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- Ensure good quality food and customer satisfaction
- Ensure that all food and products are consistently prepared and served according to the restaurant's recipes, portioning, cooking and serving standards
- Manage cooks and their training
- Ensure that all equipment is kept clean and kept in excellent working condition through personal inspection
- HSE standards implementation
- Labor scheduling
- Wear required uniform at all times
- Report any technical issues to manager
- 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:**

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- University graduate ( Food engineering, operations and business management degree)
  - Previous work experience required
  - Strong management skills required
  - Strong cooking skills required
  - Turkmen, Turkish and English 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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