

Puesto de trabajo: COCINERO/A

(Ref. EURES: 68888850)

Nº de puestos: 1

Lugar: BEVEREN-WAAS, (Bélgica)

Fecha: 04/09/2024

Empresa:

MAESIMMO NV

Características del trabajo:

The cook is responsible for all preparations in the kitchen. The cook works alone in the kitchen or may have one or more kitchen helpers or chefs under his supervision. You report to the kitchen manager or to the manager or to the owner.

Carrying out all kitchen duties: mise-en-place, preparing, arranging and garnishing dishes.

Responsible for planning and organization.

Prepares dishes according to order, respecting time planning, recipes and work organization. Pay attention to optimal raw material consumption, presentation, taste and quality.

Cleans up the kitchen, processes food surpluses and checks the quality and freshness of products.

Ensures hygienic storage and preservation of food.

Responsible for menu planning and composition of the dishes in consultation with the manager.

Practical kitchen experience on the hot and cold side, knowledge of recipes and dosage of ingredients.

¿Qué te ofrecemos?

- Contrato: Longterm position, fulltime
- Salary: 20,06- 23,54 euro gross/hour

Personas interesadas enviar CV y la carta de presentación en inglés a Eric Maes, maesdrop@hotmail.com , con copia a eures.franciasuizabenelux@sepe.es

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