

Puesto de trabajo: COCINERO/A – AYUDANTE DE COCINA

(Ref.VDAB: 69791982)

Nº de puestos: 1

Lugar: WENDUINE (Bélgica)

Fecha: 11/11/2024

You must be motivated and a hard worker who is responsible in the kitchen, someone who can communicate well with the kitchen and the dining staff. You are responsible for the organization and the smooth running. We also work weekends and holidays.

Características del trabajo:

Check compliance with work procedures and hygiene and food safety rules
Preparing dishes: European Monitor inventory and identify shortages, placing orders
Recruit staff and teach them the organization's guidelines
Select suppliers and service providers
Negotiating contract terms: check the services or products provided
Designing dishes based on seasonal ingredients, available budget, ...
Create recipes for the dishes (ingredients, quantity, price, ...)
Prepare the kitchen staff schedule according to the expected workload and the progress of the preparations
Creating menus Setting up the rates for dishes
Checking the food for freshness and preparation
Taking samples for the hygiene service
Supervise the preparation of the dishes
Carrying out or checking the dressing and presentation of plates or dishes
Monitor staff activities
Monitoring the kitchen budget (turnover, ratio, margin, etc.)

Competencias personales:

Stress resistance
Flexibility to collaborate
Independence
Planning and organizing
Responsibility
Customer focus
No experience needed
Good knowledge of English is required
Kitchen diploma

¿Qué te ofrecemos?

- Contrato: Longterm position, fulltime in a good classic kitchen with fresh season products
- Salary: 17 euro gross/hour

Personas interesadas enviar CV y la carta de presentación en inglés a Dhr. Lieven Delaey, finesclaires@gmail.com , con copia a eures.franciasuizabenelux@sepe.es

[información sobre ayudas a la movilidad EURES](#)