

VACANCY NOTICE

REF: J18022025

POSITION	SOUS CHEF
LOCATION	KUALA LUMPUR
INDUSTRY	F & B
TYPE	FULL TIME

JOB SUMMARY

Key Duties & Responsibilities

1. Menu Development

- Design and develop new recipes and menus.
- Innovate with seasonal ingredients and current food trends.
- Ensure all recipes are tested and documented.

2. Quality Control

- Monitor the quality of dishes at all stages of preparation and presentation.
- Ensure consistency in taste and presentation.
- Conduct regular reviews and adjustments to improve quality.

3. Kitchen Operations

- Assist the Head Chef in managing kitchen operations.
- Supervise kitchen staff and coordinate their activities.
- Oversee the preparation, cooking, and presentation of meals.

4. Training and Supervision

- Train kitchen staff on new recipes and cooking techniques.
- Promote a positive and collaborative kitchen environment.
- Ensure that all staff adhere to health and safety standards.

5. Inventory and Cost Management

- Manage inventory and order supplies as needed.
- Control food costs by minimizing waste and optimizing ingredient use.
- Develop cost-effective recipes.

6. Research and Development

- Stay updated with culinary trends and new techniques.
- Research new ingredients and cooking methods.
- Experiment with and refine new concepts and dishes.

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JOB REQUIREMENTS

- Bachelor's degree in Culinary Arts, or a related field.
- Additional training in food safety and hygiene.
- Several years of experience in a professional kitchen.
- Previous experience in a supervisory role is preferred.
- Experience in menu development and food innovation.
- Strong culinary skills and creativity.
- Excellent organizational and leadership abilities.
- Good communication and interpersonal skills.
- Proficiency with kitchen equipment and technology.
- Passion for food and innovation.
- Ability to work under pressure in a fast-paced environment.
- Attention to detail and commitment to quality.
- Strong problem-solving skills.