

CHEF FOR RAW-VEGAN RESTAURANTS



Tasks:

Coordinates the kitchen team in order to prepare the vegan menu (cooked and raw) of the pension, max 20 persons,

Explain in English the menu to the clients,

Respects the existing menu and contributes to its improvement, together with the management of the company,

Uses only raw materials that comply with hygienic-sanitary norms,

Check each preparation, from the qualitative and quantitative point of view, before taking them by the service personnel,

Respects all the hygiene norms in all the activities of the kitchen,

Checks and receives the goods delivered by the suppliers, from the qualitative and quantitative point of view,

Draws up the necessary goods sheets,

Responsible for the proper functioning and use of the objects that are part of the kitchen inventory,

Respecting the execution times of all the preparations in the menu,

Responsible for respecting quality standards, safety and labor protection, according to the legal norms in force

Job specifications:

- Qualification diploma in the field;
- Minimum 5 years' experience as a cook;
- Friendly, solicitude;
- Positive and conciliatory attitude in relationships with colleagues;
- Availability for constructive compromise.

Benefits:

Competitive salary with European values (2500-3000 euro), based on experience,

Relaxed working environment,

Work program - until 8 pm,

Transport expenses paid,

Accommodation in civilized conditions,

High quality food, vegan!