



JOB DESCRIPTION

Cook Position

MES Kempton

JOB PURPOSE

To prepare meals daily and ensure that all meals are healthy and balanced. Follow the menu and comply with policies and procedures. Manage the kitchen and the preparation areas.

DUTIES

- To prepare all meals, breakfast lunch and supper daily.
- Plan and organise to make sure that the kitchen is running smoothly.
- Adhere to food health and safety procedures.
- Wash and peel vegetables.
- Assist and organise in preparing meals for special events.
- Prepare daily menus and make food orders.

- Keep the kitchen clean and tidy and pack the cupboards.
- Empty the kitchen dustbins.
- Ensure the use of head gear, apron and oven gloves to retrieve food from the oven

REQUIRED QUALIFICATION & KNOWLEDGE

- Relevant qualification with at least one-year cooking experience
- Able to read and follow menus and procedures
- Knowledge of food handling procedures
- Organising and planning skills
- Communications skills
- Interpersonal skills

COMPETENCIES:

- Customer Services
- Enjoy cooking
- Team work
- Have a high level of personal hygiene
- Able to manage time and work under pressure

APPLICATIONS: interested parties may forward their CV's @ recruitmentmes.org.za
OR

Drop the CV at Kempton Branch

CLOSING DATE: 16th May 2024