

## Cook 2 - Italian Kitchen

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Company: Four Seasons Hotels and Resorts

Location: Kuwait City

Category: other-general

To prepare and cook food according to standard procedures, recipe cards, photographs and given instructions.

To help the Chef de Partie/Demi Chef de Partie to establish standard recipes and ensure the compliance with them.

Constantly inspect taste, temperature and visual appeal, make sure that all dishes are uniform and that established portion sizes are adhered to.

To participate in product development and in controlling the smooth operation of the kitchen.

To ensure food quality, food taste, food presentation and food requisition.

To have a good knowledge of cuisines to carry out the duties and responsibilities for the position in an efficient and productive manner.

To be able to manage a shift.

To ensure proper sanitation procedures are followed and the kitchen is always clean, neat and tidy.

To assist the Chef's in the day-to-day operation of the kitchen and to help maintain a high standard of food preparation.

To have full knowledge of Four Seasons Food Standards.

To ensure all equipment is in full working order.

To ensure an adequate supply of all products prepared on a timely basis.

To do requisition of all items needed for the following day from the food storeroom, non-food storeroom and stewarding department.

To prepare exciting and appealing room amenity when needed.

To demonstrate and maintain at all times a professional behavior and positive attitude.

To communicate regularly with the Executive Chef/Executive Sous Chef to achieve an excellent rapport throughout the food production department.

To respond properly in any hotel emergency or safety situation.

To perform other tasks or projects as assigned by hotel management. This includes packaging design, procurement; marketing and merchandising of food products in conjunction with Executive Chef and Food and Beverage Director.

To have a full working knowledge of halal food, service and preparation.

To execute Alternative Cuisine and Spa Cuisine.

To be certified in Food Service Sanitation as available and to implement protocols.

To work closely with all chefs in relation to the food.

### **Preferred Qualifications And Skills**

Relevant experience in 5 star hotel

Excellent reading, writing and oral proficiency in English

Flexible with schedule and prepared to work a variety of shifts, including overtime and adjust shift and/or off days according to operational requirements.

Works well in a team environment ability to work effectively under pressure

Preferred European/Ukrainian national

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  7. [Cook 2 - Italian Kitchen job finder Kuwait City ↗](#)
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  2. [Cook 2 - Italian Kitchen jobs ↗](#)
  3. [Cook 2 - Italian Kitchen jobs ↗](#)

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