

Demi Chef de Partie Sushi Kitchen

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Company: MARRIOTT HOTELS

Location: Kuwait City

Category: other-general

Prepare special meals or substitute items. Regulate temperature of ovens, broilers, grills, and roasters. Pull food from freezer storage to thaw in the refrigerator. Ensure proper portion, arrangement, and food garnish. Maintain food logs. Monitor the quality and quantity of food that is prepared. Communicate assistance needed during busy periods. Inform Chef of excess food items for use in daily specials. Inform Food & Beverage service staff of menu specials and out of stock menu items. Ensure the quality of the food items. Prepare and cook food according to recipes, quality standards, presentation standards, and food preparation checklist. Prepare cold foods.

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