



Cook

You will be reporting to the Executive Chef and be responsible for assisting in all aspect of cooking and food preparation work within the Lodge's kitchen.

Duties & Responsibilities:

1. Basic preparation of meat, poultry and fish.
2. Carries out basic cooking under the supervision of the Sous Chef.
3. Responsible for cooking staff meals.
4. Carry out all duties according to the standard of the Sous Chef.
5. Mise en place for the next shift.
6. Responsible for the general cleaning in his work area.
7. Carry out any other duties assigned by the Management Staff.

Requirements:

1. Minimum Nitec in Asian Culinary Arts.
2. Minimum 2 years of working experience as Cook.
3. Passionate about the food.

Interested applicants are invited to email detailed resume indicating current and expected salaries to hr@ywca.org.sg or call our HR Department at Tel: 6223 1227.



Fort Canning Lodge
6 Fort Canning Road
Singapore 179494
Tel: 6338 4222 Fax: 63374222

Website: <http://www.ywcaflodge.org.sg>
Email : salesmktg@ywcaflodge.org.sg
banquetsales@ywcaflodge.org.sg
reservations@ywcaflodge.org.sg