

PREP COOK

- EMPLOYER'S NAME: Regalia Hotel Group
- JOB LOCATION: Suzhou
- POSITION: Full Time
- PREP COOK EXPERIENCE REQUIRED: At least 2 years experience in 5-4 star hotel
- PROPERTY TYPE: Boutique Resort
- JOB DESCRIPTION:
 1. Responsible for ensuring that all Resort guests and conference/catered events experience the highest quality culinary experience possible while assisting in maintaining a profitable and environmentally aware department.
 2. ESSENTIAL FUNCTIONS OF THE JOB INCLUDE BUT ARE NOT LIMITED TO:
 - a. Exhibits a professional demeanor through appearance and by maintaining a positive attitude toward all employees and guests.
 - b. Capable of being apart of a motivational atmosphere and a cohesive team.
 - c. Adheres to all five star/diamond brand standards to ensure that all guests enjoy outstanding food quality
 - d. Assists the line cooks and Chefs in prepping all kitchen lines and re-stocking the lines, as necessary.
 - e. Helps to receive food and dry goods for the kitchen and properly account for such deliveries.
 - f. Keeps all coolers and walk-ins neat and clean. Properly stores/covers all food items and rotate products for freshness.
 - g. Assists in making sure standardization of portion controls are adhered to for all
- EMAIL RESUME TO: hr-shanghai@gch-china.com
- AVAILABILITY: Immediately
- COMPENSATION: Competitive
- MINIMUM JOB REQUIREMENT:
 1. Previous Work Experience: 1 year of culinary experience as a Prep Cook preferred.
 2. Language Ability:ability to effectively present information verbally to managers, and employees
 3. Other Preferences: Fluent in Mandarin is a MUST. Knowledge of English is an advantage.
 4. Education: Culinary degree/certificate. Current Certification as a Professional Food Handler is an advantage.
- CONTACT INFORMATION:
 - ✉ Ms. Sarah Cai – HR Manager
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