



The Tanglin Club, a premier club in Singapore, invites applications from suitably qualified candidates for the post of:

Commis Cook

Reporting to the Sous Chef, your Job Responsibilities include, but are not limited to:

- Execution of the work assigned to him/her by his supervisor
- To prepare and accommodate all daily food products and Members' requests
- To maintain at all times proper cleanliness and hygiene in all work, store and refrigeration areas
- Assist with the preparation of all food in assigned kitchen
- Prevent food spoilage through checks and ensure that all incoming and outgoing food items are up to agreed standards
- Have a reasonable knowledge of all menus being offered in the respective kitchen at any one time
- Ensure that all conducted training of food preparations, hygiene and grooming standards is understood and followed by him/her
- Ensure that all kitchen Mise en Place is prepared according to production plan
- Check food storage areas and refrigerators for cleanliness and proper functioning and report any discrepancies to the supervisor
- Ensure highest standards of hygiene are always adhered to throughout food preparation
- Responsible for the cleanliness of respective section
- Ensure all equipment is cleaned regularly
- Always keep work stations clear, clean and tidy
- Ensure Mise en Place is always done according to Legendary Service Training
- Assist in other food production areas as and when required
- Actively participate in all training activities
- Ensure full cooperation with all other service colleagues and departments
- Participate and serve guests during outside catering as and when assigned
- Any other duties as required by the Executive Chef, Executive Sous Chef, Sous Chef or Chef de Partie from time to time

Interested applicants, kindly submit a comprehensive resume with your expected salary to:

tcrecruit@tanglin-club.org.sg