

Chef Job Description

Department: Operations Department **Term of Employment:** Three years

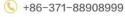
Band: Chef

Reporting Accountability: head chef

Scope of Responsibility:

- 1. Cooking: Prepare various dishes according to the school cafeteria's menu and the needs of students and staff, ensuring food quality and taste.
- 2. Timely Service: Strictly adhere to the schedule and open the dining service on time, ensuring that students and staff can eat on time.
- 3. Cost Control: Be mindful of ingredient and energy usage during cooking, control costs reasonably, and avoid waste.
- 4. Personal Hygiene: Wear clean work clothes and a work hat before entering the kitchen, maintain personal hygiene, refrain from smoking or spitting to prevent food contamination.
- 5. Kitchen Hygiene: Maintain cleanliness and hygiene in the kitchen and on equipment, regularly clean and disinfect utensils and dishes to prevent bacterial growth.
- 6. Food Safety: Strictly follow the Food Hygiene Law and related regulations, do not process moldy or spoiled food, ensure food safety, and prevent food poisoning.
- 7. Skill Improvement: Continuously learn new cooking techniques and methods to enhance culinary skills and meet the diverse taste preferences of students and staff.
- 8. Dish Innovation: Regularly develop new dishes based on seasonal changes and feedback from students and staff, enriching the variety of dishes and improving satisfaction.
- 9. Ingredient Inspection: Inspect purchased ingredients to ensure their quality and quantity meet requirements.
- 10. Equipment Maintenance: Regularly maintain and service kitchen equipment to ensure proper functioning and extend the equipment's lifespan.





Longhu Middle Ring Road and Chaoyang Road Intersection, Zhengdong New



- 11. Collaboration: Work closely with other cafeteria staff to complete various tasks and responsibilities in the cafeteria.
- 12. Other Duties: Complete additional tasks assigned by the school cafeteria supervisor as needed.

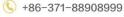
Comply with the code of conduct in the child protection policy and the code of conduct for non-smoking in the operational areas of the school district, etc.

Qualifications Required:

- 1. Good Health: In good health, free of infectious diseases, holds a valid health certificate, and capable of performing kitchen duties.
- Proficient in Chinese Cooking Techniques: Skilled in Chinese cooking techniques and capable of independently preparing a variety of dishes.
- 3. Ingredient Knowledge: Familiar with the characteristics and combinations of ingredients, and able to innovate dishes based on seasonal changes and student preferences.
- 4. Nutritional Knowledge: Possesses knowledge of nutrition to ensure balanced and nutritious meal preparation.
- Food Safety Compliance: Strictly adheres to food safety regulations to ensure both food safety and kitchen safety.
- Hygiene Awareness: Maintains personal hygiene and kitchen cleanliness to prevent cross-contamination.
- 7. Timely Task Completion: Able to complete tasks on time to ensure students and staff are served promptly.
- 8. Relevant Qualities: Possesses qualities that contribute to achieving the school's educational goals.

Sias International School is committed to protecting all children and young people from harm.







厨师岗位描述

部门:运营部

合同期限:3年

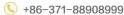
汇报上级: 厨师长

职责描述:

- 1、负责烹饪:根据学校食堂的餐谱和师生需求,负责烹饪各种饭菜,确保食品质量和口感。
- 2、按时供应:严格遵守作息时间,按时开餐,确保师生能够按时就餐。
- 3、成本控制:在烹饪过程中,注意节约食材和能源,合理控制成本,避免浪费。
- 4、个人卫生: 进入厨房前穿戴整洁的工作服、工作帽,保持个人卫生,不吸烟、不吐痰, 防止污染食品。
- 5、厨房卫生:保持厨房及设备的清洁卫生,定期清洗和消毒厨具、餐具,防止细菌滋生。
- 6、食品安全:严格遵守《食品卫生法》及各项制度,不加工霉烂、变质食物,确保食品安全,预防食物中毒。
- 7、技能提升:不断学习新的烹饪技术和方法,提高烹饪水平,满足师生多样化的口味需求。
- 8、菜品创新:根据季节变化和师生反馈,定期研发新菜品,丰富食堂菜品种类,提高师生满意度。
- 9、食材验收:对采购的食材进行验收,确保食材的质量和数量符合要求。
- 10、设备维护:定期维护和保养厨房设备,确保设备正常运行,延长使用寿命。
- 11、与食堂其他工作人员紧密配合,共同完成食堂的各项工作任务。
- 12、完成上级交办的其他任务:根据学校食堂主管的安排,完成其他临时性工作任务。

遵守儿童保护政策中的行为准则与校区运行区域禁烟行为准则等。











知州知东新区西亚斯外籍人员子女学校 SIAS INTERNATIONAL SCHOOL OF ZHENGDONG NEW DISTRICT, ZHENGZHOU

岗位要求:

- 1、身体健康,无传染病,持有有效的健康证,能够胜任厨房工作。
- 2、熟练掌握中餐烹饪技术,能够独立完成各种菜品的制作。
- 3、熟悉食材的特性和搭配,能够根据季节变化和学生口味需求进行菜品创新。
- 4、具备一定的营养学知识,能够合理搭配食材,确保饭菜的营养均衡。
- 5、严格遵守食品安全法规,确保食品安全和厨房安全。
- 6、注意个人卫生和厨房环境卫生,防止交叉污染。
- 7、能够按时完成工作任务,确保师生按时就餐。
- 8、具备可以使学校达成学生学习目标的相关素质。
- 9、西亚斯外籍人员子女学校致力于保护所有儿童和青少年免受伤害。

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