



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.

Location 地址

Longhu Middle Ring Road and Chaoyang Road Intersection, Zhengdong New District, Zhengzhou City, Henan Province, China
中国河南省郑州市郑东新区龙湖中环路 with 朝阳路交叉口

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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.
2. 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.
5. Food Safety Compliance: Strictly adheres to food safety regulations to ensure both food safety and kitchen safety.
6. 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.

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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：严格遵守作息时间表，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。

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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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