

Job Title- Commi 1

Department- Kitchen



Key Responsibilities:

- Should be responsible to prepare a consistent, high quality food preparation.
- Monitors kitchen equipment and reports issues to superiors.
- Continually develops culinary knowledge to produce high-quality meals.
- Measures, mixes, and prepares meal ingredients, sauces, and seasonings.
- Plates meal items under the chef's supervision.
- Disposes of spoiled items and adheres to sanitation and hygienic policies inside the kitchen area.
- Should be speciliz3ed in Indian, Chinese and South Indian Cuisine.

Eligibility Criteria:

- 2-5 years of work experience in a similar role.
- Good understanding of food, health, and safety regulations.
- Good communication skills.
- Computer literate.
- Able to work in huge pressure.
- Able to work on holidays and weekends.