

**Position: Assistant Chef**

**Department: Dietary & Food Services**

**Tasks & Duties**

- Complies with HACCP requirements as applicable to role.
- Main responsibilities include:
- Monitoring the temperature of food during cooking and cooling.
- Complying with infection control requirements in regards to cross contamination.
- Prepares and serves dishes, as and when required.
- Prepares all garnishes to accompany the main meal.
- Carries out any other tasks that may be reasonably assigned to him/her by the chef; prepares food items to be served to the employees in the cafeteria.
- Serves lunch and/or dinner for patients.
- Returns all the leftovers from the cafeteria and store in the appropriate facility, once the service is done.
- Ensures that the preparation area is cleaned and sanitized after each use.
- Ensures all crockery and equipment are cleaned, sanitized and stored appropriately, and that the overall cleaning of the kitchen area (and, where appropriate, the dining areas) is carried out effectively.

**Job Qualifications and Requirements**

- BT3/TS3 in Hospitality
- HACCP or Food safety training (Boecker,...)
- Excellent interpersonal skills.
- Minimum 5 years of experience

For more information, kindly call 01-682666, Ext: 7203 – Mobile 71-539000 or apply on [recruitment@bmc.com.lb](mailto:recruitment@bmc.com.lb)