SURFERSCOVE ÓBIDOS PORTUGAL
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KITCHEN STAFF

ROLE PURPOSE

Prepare and cook dishes according to technical sheets, keeping the pace and quality of production.

KEY RESPONSIBILITIES

- Preparing and cooking dishes
- Mise en place
- Compliance with hygiene and food safety standards (HACCP)
- Supporting food stock management
- Keeping the kitchen clean and organised

REQUIREMENTS

- At least 1 to 2 years of professional kitchen experience
- A cookery course is a plus, not required

SKILLS AND PROFILE

Teamwork · Speed · Attention to detail · Physical stamina

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