

Internships Thailand

Kitchen Internship Description

- Job Title:** Kitchen Trainee
- Department:** Food & Beverage Department
- Reports to:** Executive Chef/Chef de Cuisine/ Sous Chef

General Mission

Preparing meals as ordered. Responsible for the preparation of all food items ensuring a high standard of taste, temperature and preparation.

Responsibilities and Means

- ❖ Prepares one part of a major meal such as an entrée, vegetable, salad or dessert, in proper quantities for serving; measures, mixes, seasons, garnishes and otherwise prepares dish.
- ❖ Assists in the preparation of several parts of a major meal by mixing and stirring, ladling, adjusting heat, etc.
- ❖ Prepares breakfasts on an independent basis by cooking eggs and meat, and preparing cereals, coffee and similar items.
- ❖ Directs subordinates, and/or other helpers in dishing foods, preparing portions, serving, and cleaning work areas and utensils, and personally participates in such tasks when required.
- ❖ Performs other related work as required.
- ❖ Prepares his mise-en-place for next day.
- ❖ Assists with another station as assigned by the Chef de Partie.
- ❖ Collects store items as required from the main kitchen.
- ❖ Cleans and maintains kitchen equipment and reports any repair or maintenance needed.

Technical Responsibilities

- ❖ Knows and understands the job description of all positions in his / her department and be aware of others.
- ❖ Knows and understands policies relating to his / her department and others.
- ❖ Recognizes good quality products and presentation.
- ❖ Checks and improves all service standards established by the company.
- ❖ Supervises staff activities to maximize revenue and minimize costs.
- ❖ Provides assistance to the staff when required during peak periods.
- ❖ Maintains grooming standards for all personnel.
- ❖ Conserves energy and water at all time by not decreasing guest comfort and cleaning efficiency.
- ❖ Manages wastes by reducing and recycling, changes staff behavior to carefully use all resources.
- ❖ Some knowledge of materials, methods and equipment used in preparing food on a large scale, and the use and care of utensils and equipment.
- ❖ Some knowledge of food values and nutrition.
- ❖ Ability to do plain cooking on a large scale.
- ❖ Ability to understand and follow oral and written instructions.
- ❖ Ability to work long hours while standing and under conditions of high temperature.

Commercial Responsibilities

- ❖ Communicates effectively with VIP guests, clients, colleagues and other important individuals in the performance or work and in promoting the restaurant, and the company.
- ❖ To be a good sales person to promote the company image and businesses.

Human Resources Responsibilities

- ❖ Coaches and counsels all staff in Kitchen.
- ❖ Provides the most effective training to all staff in his/her department regularly.
- ❖ Motivates other staff to grow within the company.
- ❖ Develops himself / herself to be better manager at all times.

Relations

- ❖ Reports to Executive Chef.
- ❖ Supervises activities of the departments concurred.
- ❖ Coordinates with other staff for all activities of the hotel.
- ❖ Interacts with clients, guests, government officials, supplies, and other important individual the community in promoting the hotel.