

Cook

Ref No. RTMC/TFM/C/2024

Salary Package: Market-Related

Position:

Cook

Business Unit:

Total Facilities Management

Location:

Boekenhoutkloof

Job Purpose:

The cook assists in preparing, cooking, and dispensing food,

cleaning work areas and equipment, and receiving and storing

supplies.

KEY JOB RESPONSIBILITIES:

- Set up workstations with all needed ingredients and cooking equipment.
- Prepare the food ingredients for cooking by following recipes (including slicing, chopping, and peeling vegetables, cutting meat, mincing, stirring, adding spices, etc.).
- Assemble equipment needed for daily cooking activities.
- Cook food with various utensils and grillers.
- Check food while cooking.
- Sanitize food preparation and serving areas.
- Ensure that the equipment is always in the proper condition; report any fault to the employer.
- Keep work areas clean and hygienic and monitor oven temperatures.
- Assist other cooks in times of emergencies.
- Cook/prepare the provided menu items.
- Prepares foods for persons on specialized diets (i.e., diabetic, salt-restricted, religious)
 and/or modified texture diets (i.e., pureed, ground).
- Ensure excellent appearance by garnishing foods before serving.
- Plate dish meals, set tables, rearrange the dining area to accommodate larger groups and prepare the canteen for special events.

- Assist with tidying tables, clearing leftovers, and keeping the dining area neat and pleasant.
- Follow safe work practices at all times.
- Assist other staff in cleaning the kitchen at the end of the shift.

QUALIFICATIONS AND EXPERIENCE:

- Matric NQF Level 4
- Certificate (NQF Level 5) in food handling or food and beverage or culinary arts (or related) is an added advantage
- At least three years experience in a similar role
- Experience in using cutting tools, cookware, and bakeware
- Knowledge of various cooking procedures and methods (grilling, baking, boiling, etc.)
- Ability to follow all sanitation procedures

KEY ATTRIBUTES AND COMPETENCIES:

- Outstanding communication skills
- Excellent customer service
- Outstanding interpersonal and leadership abilities
- Ability to work in a team

HOW TO APPLY:

- Submit a letter of application (no prescribed template) accompanied by a recent Curriculum Vitae.
- Applications must be forwarded via email to: <u>corporateservicesrecuit@rtmc.co.za</u>
- Candidates are requested to indicate the reference number for the position they
 are applying for in the email.

NB: Persons with disabilities are encouraged to apply.

The closing date is 16 February 2024 at 16:30. No late applications will be accepted.

The RTMC reserves the right not to make an appointment. Due to the many applications we envisage receiving, applications will not be acknowledged. If you have not received our response within three months, please consider your application unsuccessful.

Enquiries: Human Capital at (012) 999 5425