

**Title :** COOK

**Release date :** 2017/02/13

**Workplace :**

**Context :**

The cook is responsible for the preparation of the dishes according to the technical sheets and the instructions of its leader of party.

As a Cook, you are in charge of:

- Production of the dishes taking into account the equilibrium of the economic cost equation / Taste;
- Choice of ingredients to be used in their development;
- The application of hygiene and food safety rules according to company standards;
- The finishing of dishes and quality control of foods and preparations throughout the service.

**Required profile :**

- Holds a 2 years technical degree in in the catering trade with a diploma in cooking from the OFPPT or a similar center;
- Minimum of 2 years experience in a similar position.

**Personal qualities :**

- Passionate;
- Rigorous;
- Serious;
- Team spirit.

**Qualification :** Secondary Schools(A levels)+2

**Experience required :** 2 years experience

**Travel :** No

**Industry :** Restauration - Services