



Cook - Job Description

Phnom Penh, 15 July 2019

Pavilion is a boutique hotel with three dozen rooms, steps away from the Royal Palace and across Wat Botum Royal Pagoda. It is set in four heritage villas, one of which is said to be Queen Kossamak's former residence. Some accommodations have their own private pool or jacuzzi, all boasting local art pieces from the owners' collection. Lush gardens, pools and ponds surround them, with all the atmosphere of Phnom Penh historic district.

JOB SUMMARY: Prepare high quality Khmer and Western dishes, according to menu, respecting high hygiene standards in a timely manner.

DETAILED RESPONSABILITIES

- Prepare and present food quickly and efficiently, meeting culinary standards.
- Keep the kitchen clean, hygienic and tidy, at all times.
- Work safely around kitchen equipment and report any maintenance issues to Supervisor.
- Order food stock and perform food inventory.
- Perform **deep cleaning** of the designated area, based on schedule.
- Attend required job trainings and at all times wear uniform and name-tag.

PROFILE

- Good knowledge of cooking.
- Be flexible with schedule and able to work under the pressure.
- Must able to work in a team.
- Good spoken English.
- Honest, dedicated and motivated.

REPORT

To PAVILION Kitchen Supervisor.

SCHEDULE

As necessary, with a minimum of 8 hours, 6 days per week.

CONDITIONS

- Based in Phnom Penh at PAVILION Hotel.
- Local contract, with a probationary period of 3 months.
- Beginning of contract desired: 01 August 2019.
- Salary will be discussed during the interview.

APPLICATION

- Closing date: 25 July 2019.
- Only shortlisted candidates will be contacted.
- Only locally present candidates will be considered.
- Please send CV and cover letter to nassiba@thepavilion.asia