

Job vacancy:

Kitchen Helper - Commis Chef - Sous Chef - Chef de Partie

Number of available position:

- Kitchen Helper: 3
- Commis Chef: 3
- Sous Chef: 3
- Chef de Partie: 2

General information:

Location: Melliea (Malta)

Form of employment: **full time**

Type of contract: **Permanent Job**

Monthly salary (Euro): From **1000** to **1400**

Job description:

Kitchen helper: This candidate have must Assist the Cook on an as and when basis in the area assigned to him/her on the day. To prepare food staffs in accordance with menu recipes, quality criteria's and quantities required. Maintain the integrity and authenticity of recipes offered at the respective restaurante/section. Source authentic ingredients and or recommended substitute ingredients, if not available in Maltese Island. Optimise cooking process with attention to speed and quality. Maintain outlet safety at all times.

Commis Chef: The candidate have must Assist the Sous Chef and the Chef de Tournant in the kitchen on an as and when basis in the area assigned ti him/her on the day. To prepare food staffs in accordance with menu recipes, quality criteria's and quantities required. Maintain the integrity and authenticity of recipes offered at the respective restaurante/section. Source authentic ingredients and or recommended substitute ingredients, if not available in Maltese Island.

Sous Chef: The candidate have must Assist the Executive Chef and Chef de Tournant on an as and when basis i the area assigned to him/her on the day. To prepare and food staffs in accordance with menu recipes, quality criteria's and quantity requires. Maintain the integrity and authenticity ti recipes offered to the respective restaurant section. Consistently maintain food and safety protection by ensuring that all food handing processes are compliant with HACCP food safety guidelines, regulations and procedures. Interact with customers, communicating menu items and promoting dishes listed on menu.

Chef De partie: The candidate must have Assist the Sous Chef and Chef de Tournant on an as and when basis in the area assigned to him/her on the day. To prepare and food staffs in accordance with menu recipes, quality criteria and quantity required. Maintain the integrity and authenticity to recipes offered at the respective restaurant/section. Source authentic ingredients and or recommend substitute ingredients, if not available on the Maltese Island. Optimise cooking processes with attention to speed and quality.

Requirements:

- ✓ **General requirements:**
 - EU28 citizenships
 - Residence in any of the EU28 Member States (outside Malta)
 - Registered on Reactivate/YfEj platform with a complete CV in English

- ✓ **Language knowledge:**
 - English: Intermediate
 - Italian : Mother Tongue

Procedure to participate in the selection:

To participate in the selection it is necessary to be registered on YfEj/Reactivate Platform:

<http://www.reactivatejob.eu/en/login>

The CV inserted must be written in in English and COMPLETED in all the fields.

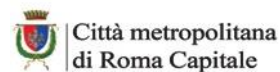
Once you are registered and you have COMPLETELY filled in your CV, please **send an email to jobmobility@cittametropolitanaroma.gov.it** indicating **“Kitchen Helper – Commis Chef – Sous Chef – Chef de partie in Malta”** in the object.

Only candidates registered with a complete CV and responding to the requirements will be contacted for the selection.

*** Nationals and/or residents in Norway and Iceland are eligible only for YfEj 6.0 (18-35 years old)**



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