

UKHAN FOODS LIMITED

EMPLOYMENT OPPORTUNITIES

- **Commi I Chef**
- **Chef de Partie**
- **Indian Sweets Chef**

JOB DESCRIPTION (in the required field):

- Creativity to experiment with flavours with the diversity in the mixture of various indian herbs and spices
- Demonstrate creativity by creating new menu items
- Ensure all dishes are cooked well in a timely manner and presented in an aesthetically pleasing way
- Work in a hygienic manner to ensure health & safety at all times
- Ensure highest standards and consistent quality

in daily preparation of meals

REQUIREMENTS:

- Minimum of 2 years experience in the cooking of indian dishes – qualifications not mandatory
- Ability to work in a fast-paced environment
- Ability to work on weekends & public holidays

Email applications to
ashoka.dhaba1@gmail.com

Applicants are also required to submit a copy of the application with Resume to:
**Chief Manpower Officer, Ministry of Labour,
Small and Micro Enterprise Development,
Duke Place, 50-54 Duke Street, Port of Spain
Or email to cmo.resumes@gov.tt.**