



Myint & Associates Co., Ltd.

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JOB VACANCY # 06/18

Expatriate Cook

Date: 23 February 2018

Myint & Associates Co., Ltd. (M&A) is the first privately owned Myanmar company to conduct businesses as a service provider in the oil & gas industry of the country since 1989. Since its establishment, the company has proven itself not only as the leading service provider, but also as a specialist service contractor for a broad range of services, specifically tailored to meet the requirements of international oil companies and their main contractors operating in Myanmar. Myint & Associates Co., Ltd. (M&A) is seeking applications from dynamic and highly motivated candidate for the following post:

Job Title : Expatriate Cook
Department : Catering & Beverages
No. of Position : 1

Job Summary

Expatriate Cook will responsible in the operations of a kitchen & the work of the cooking staff. Coordinate and maintain a disciplined ambiance in the kitchen in order to complete the stipulated tasks in time. Ensure to control & manage kitchen expenses, food cost, inventory and staffing within the budgetary limits.

Job Description

- Preparation of weekly menu.
- In charge of hygiene, food safety, personal hygiene, safety in the catering team.
- Perform the best to serve good quality foods.
- Receive a variety of meats, seafood, poultry, vegetables and other food items for cooking and a variety of other kitchen equipment.
- Checklist for shift handover.
- Promptly reports equipment and food quality or shortage problems to Camp Boss.
- Oversee washing and cleaning of floors, crockery, utensils, work surfaces and other kitchens equipment to ensure that the necessary hygiene and health and safety standard are maintained in the kitchen and dining room as appropriate.

- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and / or marinating.
- Comply according to Camp Boss's arrangement for store issue, labeling property as FIFO.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others inclosing the kitchen.
- Responsible for Bakery and Pastry Works on site, In case of Baker is absent, the Chief Cook to Perform the Bakery and Pastry Works.
- Responsible for material receipt & issue with register.
- Maintain material stock level and reordering process with Camp Boss.

Minimum Required Knowledge & Experience

Education / Experience

- Diploma or Certificate in Hospitality Field.
- Age must be between 30 to 40 years old.
- Must have minimum 5 years experiences as a chef in Oil & Gas industry.
- Good command of English.
- Able to work under pressure.
- Must be cooperative, hardworking, responsible and accountable.

Candidates who meet the respective requirements should send their applications, describing details of qualifications & work experience to-date with contact phone numbers and mailing address, attached with copy of educational / professional certificates to above address by 10 March 2018.

Please note that only shortlisted candidates will be contacted.