

POSITION TITLE: Thai Specialty Cook (Head Chef)

WORKING HOURS: 40 hours / week

JOB LOCATION: MAI THAI RESTAURANT LLC 501 BOSTON POST RD STE9, ORANGE, CT, 06477

SALARY: \$45,000/year (The employer will pay or exceed the prevailing wage, as determined by the U.S. Department of Labor.)

OTHER BENEFIT: \$7,200 / year (Receive up to 3 free meals per day at the restaurant. \$600 per month at the menu prices)

JOB DESCRIPTION:

Mai Thai Restaurant LLC is a Thai & Asian Authentic restaurant in Orange town, Connecticut. We provide authentic Thai & Asian flavor.

Our Thai Specialty Cook (Head Chef) will be responsible for the following duties:

1. Cooking Food for customers
2. Controlling and directing the food preparation process
3. Approving and polishing dishes before they reach customers.
4. Managing and working closely with other Chefs of all levels
5. Creating menu items, recipes and developing dishes ensuring variety and quality
6. Determining food inventory needs, stocking and ordering
7. Ultimately responsible for ensuring the kitchen meets all regulations including sanitary and food safety guidelines.
8. Being responsible for health and safety
9. Being responsible for food hygiene practices
10. Design standardized food presentation guidelines for each dish.
11. Look for ways to reduce spoilage of infrequently used items.
12. Hire, train, and manage staff about proper kitchen sanitization methods.

REQUIREMENT:

1. No Degree required.
2. Minimum 18 months of experience from Thai authentic restaurant in the U.S. or in Thailand. (Referral from prior supervisor is needed.)
3. Knowledge of Thai ingredient, Thai herbs and authentic sauce and know how to cook them. (For example, Lemongrass, Galangal lime, Cumin, Coriander Seeds, Coriander root, Turmeric and etc.)
4. Experience of using Stir Fry Wok is required.

Please send your CV to Mai Thai Restaurant LLC

Maithai.restaurant@gmail.com or 501 Boston Post Rd STE 9, Orange, CT, 06477