



## **AEROSPACE COMPOSITES MALAYSIA SDN BHD**

### **Chef De Partie**

#### **Responsibilities**

- Prepare, cook, and present dishes within the assigned section according to established recipes, portion sizes and presentation guidelines
- Collaborate with the Head Chef in creating and developing menu items, recipes and new dishes
- Assist in training and monitoring junior members of the kitchen team, providing guidance on culinary techniques, safety standards and efficiency
- Monitor inventory of ingredients and raw materials, report shortage and assist in placing orders as needed
- Assist in planning and execution of special events, banquets and catering services including menu development, production and plating
- Responsible for the food safety and hygiene regulations including but not limited to the proper storage, handling and labeling of ingredients
- Coordinate and communicate effectively with other members of the kitchen team including Chefs, Cooks and Kitchen Assistants

#### **Requirements**

- A diploma in culinary arts or relevant qualifications is desirable
- Minimum 3 years working experience in a professional kitchen, preferable in similar roles
- Strong knowledge of culinary techniques, food preparation and production
- Ability to work efficiently in a fast-paced environment
- Knowledge of food safety and hygiene regulations
- Physical stamina and ability to work standing for long periods

**Kindly contact or send your resume to the address below:**

Human Resources Department  
Aerospace Composites Malaysia Sdn Bhd (411595-X)  
Lot 224, Kawasan Perindustrian Bukit Kayu Hitam  
06050 Bukit Kayu Hitam, Kedah Darul Aman.  
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