

# United Arab Emirates Jobs Expertini®

## CDP Sushi

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Company: Kamaxi Overseas Consultants

Location: دبي

Category: healthcare-practitioners-and-technical

### PURPOSE OF POSITION

The work of a Sushi CDP is very challenging & exciting. Knowledgeable experience in making nigiri & maki, tempura, udon, Ramen, Wok dishes and in cutting sashimi. knowledge of and ability to prepare stocks, soups, mother sauces, all varieties of meat including veal, pork, beef, lamb, poultry, game and seafood; Understanding of kitchen operations; demonstrated organizational skills, budgeting experience, and understanding of financials.

### EXPECTATIONS

A Sushi chef's job involves walking, standing for long periods, repetitive hand and arm movements, frequent heavy lifting, bending, and stretching along with continuous interaction with customers and co-workers in a fast paced environment.

The ability to solve practical problems and effectively communicate with others; and the exposure to various work environments that includes temperature changes.

Sushi chefs may be given the responsibility for production, ordering and receiving, merchandising, controlling inventory sanitation, and safety within the sushi department;

Daily preparation work in the department, filleting fish, and preparing sushi to fill sushi case and customer orders.

Sushi chefs may also be involved in assisting with menu planning and development including creativity and experimentation with new trends and menu ideas and recipes for sushi; in ensuring compliance with health department and weights and measures requirements; and in maintaining a high degree of cleanliness throughout preparation area.

## **Position Responsibilities:**

Consistently offer professional, friendly and proactive guest service while supporting fellow Colleagues

Relieve cooks and help in various areas of the Kitchen as required

Use a broad knowledge of cooking techniques and food styles to ensure consistency

Assist and service all food items for a la carte and/or buffet menus according to hotel recipes and standards

Actively share ideas, opinions and suggestions in daily shift briefings

Maintain proper rotation of product in all chillers to minimize wastage/spoilage

Ensure storeroom requisitions are accurate

Have full knowledge of all menu items, daily features and promotions

Ensure the cleanliness and maintenance of all work areas, utensils, and equipment

Follow kitchen policies, procedures and service standards

Follow all safety and sanitation policies when handling food and beverage

Other duties as assigned

Coordinate all future promotion with ship`s executive chef and scheduler for proper rotation planning.

Insure that Hand-over are properly carry out between each executive chef while taking over from ship to ship.

Coordinate / supervise all personnel assigned to his / her section and distributing job allocations accordingly.

Training and development of subordinates at his/her station.

Undertake recipe reviews on a daily basis and / or if additionally requested by the Executive Chef / Outlet Chef and maintain the recipe folders (containing all recipes)

Prepare requisitions for the daily food production, counterchecking merchandise in galley stores to avoid overstocking and wastage of items.

Must Control and monitor working hours of all personnel assigned to his / her section.

He /She is responsible to fulfill any request within his / her area of responsibility received from the direct supervisor and / or manager on duty that may arise with short notice due to special functions, itinerary changes and / or other unforeseen changes.

He / She is responsible to communicate the status of his / her section in terms of food production, equipment, maintenance, performance of staff or any other topics related to the

section to his / her immediate Supervisor / Executive Chef.

Responsible for the quality and presentation of food during preparation and service hours.

Responsible for the entire service line at his / her section during meal hours in terms of freshness, quality and refilling of food items.

Preparing food samples whenever the Executive Chef deem necessary (show plates, tasting, recipe trials).

Ensure proper storage of food items according to USPH regulations in his / her area of responsibility.

Fully responsible for the cleanliness of his / her work station (WIF, Table, Floor, Working Area and adjacent areas) according to USPH regulation, enforce "Clean as you go" working habits.

Must ensure that HACCP is applied accordingly.

Attend to the daily Chefs Morning Meeting IF NEEDED, to discuss forecast figures and the day to day operation/activities.

Countercheck daily deliveries from the Storeroom of its accuracy, report any discrepancies to his / her immediate supervisor.

Must be familiar with Shipboard Safety and Security Regulations (SMS), participating in all required Safety Shipboard Training Drills.

## **ASSUMPTIONS**

**Personality and Appearance:** Must have a pleasant and courteous personality. Must be well groomed, and presentable.

**Age and Health:** Minimum age should be twenty-four (24) years old. Physically fit and in good health, without any previous record of any medical problems, drugs and alcoholism. Must be able to lift up to 70 lbs on a daily basis and able to work a minimum of ten hours per day, seven days a week.

**Professional Experience and Education:** Standard High School Education. Minimum of 6 years in the profession (Quality Hotels or equivalently rated Restaurants). Must have extensive European culinary training, able to be a leader and motivate his / her team.

**Communication and Language Skills:** Must be able to read and speak English clearly in order to interpret and orate documents such as recipes and manuals. Other languages are considered a plus.

**Work Ethic:** Must be a serious professional and take great pride in his work. Adherence to

the Company's Rules and Regulations is a must for his success on the job.

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