



# Senior Cook

## Job Description

### Job Responsibilities

#### Food Preparation

- Managing kitchen staff
- Maintain quality control and consistent output of all food
- Identify and manage food suppliers and kitchen needs
- Food Preparation (clean, wash, cut, storage, etc.)
- Cooking (Grill, fry, Steam, Boil, Bake, etc.)
- Plating dishes
- Cleaning Kitchen Station
- Assisting with grocery shopping
- Tracking kitchen inventory (food, supplies, etc.)

*This position reports to the café Chef, who will oversee the menu planning.*

### Requirements

- **5+ years working in a restaurant or hotel kitchen.**
- **3+ years cooking western food.**
- **Native Khmer language** (speaking, reading & writing).
- **Minimum 1-year contract + 3 Months probationary period (15 months).**
- **Good team player willing to mentor other staff with no drama.**
- **Willing to work hard and fast.**

### General Working Conditions

**Working hours**

**8.5 hours/day:** M-F 7:30 AM – 1:30 PM;  
6:00 – 8:00 PM

**Saturday (as needed):** 8 AM -12 PM

**Day off**

Every Sunday

### Compensation

**\$350-\$400/month**, depending on experience, language level, and attitude.

### How to Apply

#### Send CV by Email

Send your CV to [eat@amatakettlebellcafe.com](mailto:eat@amatakettlebellcafe.com)

Use “Senior Cook Application” as your subject line.

#### In Person

Or drop by in person at our café at #16 Street 470 in Toul Tom Pong