

https://targetjob.govhelp.in/job/patanjali-career-for-line-cook-post/

Patanjali Career For Line Cook Post

Job Location

India

Remote work from: IN; US; AU; NZ; HK; JP; KZ; MY; SG; TW; TH; UZ; VN; AT; BY; BE; DK; FR; DE; GR; NL; RU; ES; CH; UK; GB; DZ; KW; MA; QA; SA; MX; AE; CA; GT: DO

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Base Salary

USD 11,000 - USD 15,000

Qualifications

10th/12th, Graduate, Post Graduate

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Employment Type

Full-time, Part-time

Description

Patanjali Careers For Line Cook Post

Position: Line Cook

Location: Work From Home / On-Site

About the Job

Patanjali is looking for skilled and passionate Line Cooks to join our kitchen team. This role is perfect for individuals who love cooking and have experience in a fast-paced kitchen environment. As a Line Cook, you will prepare delicious meals while maintaining high standards of food quality and hygiene.

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Key Responsibilities

- Prepare and cook menu items according to recipes and quality standards.
- Ensure all ingredients are fresh and available for daily operations.
- Maintain cleanliness and organization of the kitchen and cooking areas.
- Collaborate with other kitchen staff to ensure smooth service.
- · Follow food safety and sanitation guidelines to ensure a safe working

Hiring organization

Patanjali

Date posted

October 1, 2024

Valid through

31.12.2024

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environment.

- · Assist with inventory management and restocking supplies as needed.
- Participate in training sessions to improve cooking skills and techniques.

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Requirements

- High school diploma or equivalent; culinary school training is a plus.
- Previous experience as a Line Cook or in a similar role in a restaurant or kitchen.
- Strong knowledge of food preparation and cooking techniques.
- Ability to work efficiently in a fast-paced environment.
- · Good communication and teamwork skills.
- Flexibility to work various shifts, including evenings and weekends.

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Benefits

- Competitive salary and benefits package.
- Opportunities for career growth and advancement within the company.
- Flexible work hours and scheduling options.
- Employee discounts on products.
- A positive and supportive work environment.

How to Apply

If you are interested in this opportunity, please apply through our official site. We look forward to your application!

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Important Links

Find the Link in Apply Now Button

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