

CASHIER:

JD:

- Receive and Check money from customers
- Sort and count money
- Keep cash in safe lock
- Check all exchange and receive cash to ensure correctly and accurately
- Double check cash to ensure it's not fake. If it's not properly, have to inform supervisor immediately

JR:

- High school diploma or equivalent
- Have experienced at least 1 year
- Can speak English
- Flexible in working and work hard
- Can use computer
- Honesty & Loyalty
- Other tasks assigned by manager.

CHEF (ASIAN FOOD)

JD:

- Good knowledge of Khmer, Thai and Vietnamese food.
- Prepare recipes and food costing.
- Identify and source for appropriate food ingredients.
- Identify and source for appropriate kitchen equipment.
- Manage a team of cooks and junior kitchen staff.
- Ensure the smooth and safe operations of the kitchen during operations hours.
- Ensure that the food quality of the kitchen is good and that customers are satisfied with the food.
- Ensure that the kitchen's hygiene and sanitation is maintained.

JR:

- Know Khmer, Thai and Vietnamese food
- Strong team player
- Work flexible hours.
 - Work floating hours, according to business level and needs.
 - Be able to handle last minute changes.
 - Fill in when asked or needed.
 - Be able to take on additional responsibilities if needed
- Must be able to read and write simple instructions, short correspondence and memos in English.
- Experience 02 year up with Khmer, Thai or Vietnamese restaurant.
- At least completed high school or other training certificate with relating skill.

SERVICE / BARISTA

JD:

- Make coffees, teas, smoothies and other drinks as required.
- Welcome customers and assists them with selecting items for the menu.
- Take orders from customers and communicate with kitchen staff and other service staff.
- Serve food to customers both over the counter and at tables.
- Receive and process customer payments, as required.
- Help ensure that hygiene standards are kept at the highest possible level at all times.
- Help ensure all parts of the café and rest rooms are kept at the highest possible levels of cleanliness at all times.
- Help with quality control all food and beverages to be served.
- Deal courteously and politely with customers to make them feel relaxed and well looked after, including dealing initially with any complaints before referring them to supervising staff.
- Undertakes other tasks as required by the Supervisors, the General Manager and the Owners.

JR:

- Preferably some previous experience in the Catering or Hotel industry.
- Some English essential – preferably able to converse easily with English speaking customers.
- Service-oriented and comfortable working as part of a team.
- Positive attitude and willingness to learn and grow with the business.
- Flexibility to cope with different and challenging situations calmly and effectively.
- Able to work well under pressure.
- Honest, positive, self-motivated, responsible, hardworking and organized with excellent interpersonal skills and the drive to help and support the growth of the business.

STEWARD / CLEANER

JD: STEWARD

- Clean and wash all dishes, cups, glasses, fork, knives etc. and equipment of catering.
សំអាត និងលាងចាន, កែវ, ស្លាបព្រា, ចក្តី៖ និង សំភារ ផ្សេងៗ
- Clean and wash all used equipment by kitchen, pastry and bakery.
សំអាត និង លាង សំភារ ផ្ទះបាយ
- Ensure that all glasses, cups, dishes, equipment etc. are kept clean in a food save manner and stored away at the right place.
រៀបចំសំភារ ដែលបានសំអាតរួច
- Clean, wash, mop and sweep floors, doors, windows and equipment.
សំអាត សំភារគ្រឿងសំអាតផ្សេងៗ
- Clean and use hi presser machine for the drainage
សំអាត ម៉ាស៊ីនទំ
- Move machines and equipment to assist cleaning.
ជួយសំអាតផ្សេងៗ

- Empty rubbish bins

JD: CLEANER

- សំអាតបរិវេណការិយាល័យ
- សំអាតបន្ទប់ការិយាល័យជាម្យ៉ាងរាល់ថ្ងៃ
- ត្រូវប្រាកដថាបរិវេណការិយាល័យត្រូវមានអនាម័យស្អាតល្អ
- សំអាតបន្ទប់ទឹកជាប្រចាំ
- សំអាតកញ្ចក់អោយបានស្អាតល្អ
- ការងារផ្សេងៗទៀតដែលប្រធានផ្នែកដាក់អោយធ្វើ

JR: CLEANER

- ភេទ ស្រី
- ត្រូវមានភាពម៉តចត់ក្នុងការងារ
- ត្រូវមានភាពស្មោះត្រង់
- ត្រូវមានបទពិសោធដ៏យ៉ាងតិច៣ខែ
- មានទំនួលខុសត្រូវខ្ពស់ក្នុងការងារ

COOK AND ASST-COOK (ASIAN FOOD)

JD: COOK

- Follow the standard recipe, hygiene, safety and working method in food production assuring good quality and presentation.
- Apply the policy, regulation and procedures of his outlet.
- Accomplish correctly the entire tasks given by his direct superior and complete his task on time.
- Respect the quality, hygiene and presentation of all dishes prepared in his work area.
- Stay well groomed as per procedures. Communicate and report regularly to his direct superior concerning the daily operation.
- Inquires about all dishes sold in his outlet (availability, presentation and prices).
- Perform other duties as maybe assigned

JR:

- High School/College graduated.
- Experience: 02 years in Kitchen.
- English skills: intermediate level.

- IT skills: Word & Excel.
- Age from 23 and above
- Gender: Female/Male.

ASSISTANT COOKS:

JD:

- Have good level of English speaking
 - Training will be given in the salad and sandwich composition/ preparation but ideal candidates are the one with good knowledge of the western types of salad and sandwiches as well as arrays of western drinks and cakes.
 - Must be good with all aspects of food cutting, cleaning , cooking and packaging
 - Must be prepared to maintain high level of food hygiene and clean kitchen
 - Ability to work under pressure & take direction
 - Attention to details
 - Must be polite, courteous and hardworking
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