

Cook

Description

The Cook (Phụ Bếp) supports kitchen operations in restaurants, hotels, and catering businesses across Vietnam — preparing ingredients, cooking dishes to standard, and keeping the kitchen station organized during service. This is typically an entry point into a professional kitchen career.

Responsibilities

- Prep ingredients (washing, cutting, portioning).
- Cook dishes following recipes and standards.
- Keep the kitchen station clean and organized.
- Support the chef or kitchen lead during service.
- Follow food safety and hygiene procedures.

Requirements

Culinary training or prior kitchen experience preferred but not always required. Able to work standing shifts in a fast-paced kitchen. Basic food safety awareness.

Benefits

Base salary, staff meals, and a clear path to Commis, Chef de Partie, and beyond for those who stay in the kitchen track.