



Casa Nirvana Cook

We are happy to let you know that there is a full-time position available in the Casa Nirvana Restaurant Kitchen team. If you are interested in the role and you have the skills and experience required, we encourage you to apply as soon as possible.

Please note: to apply for this role, it is required to hold the necessary documents for employment in Portugal.

- Job Title: **Cook**
- Department: **Casa Nirvana Restaurant**
- Job Location: **São Martinho das Amoreiras, Portugal**

➤ **Key Responsibilities:**

- **Food Preparation:** Preparing and cooking ingredients, using various techniques (grilling, frying, etc.), and following recipes.
- **Quality Control:** Ensuring food quality, freshness, and proper storage.
- **Sanitation:** Maintaining a clean and sanitary kitchen, following food safety guidelines.
- **Inventory Management:** Monitoring inventory levels and placing orders as needed.
- **Teamwork:** Collaborating with other cooks and kitchen staff.
- **Work Area Maintenance:** Keeping work areas clean and organized.
- **Plate Presentation:** Arranging and garnishing food for serving.
- **Operating Equipment:** Operating various kitchen equipment (ovens, grills, fryers).
- **Following Instructions:** Adhering to menus, recipes, and food safety procedures.
- **Work in a Fast-Paced Environment:** Being able to handle multiple tasks and orders simultaneously.

➤ **Required Skills:**

- **Culinary Skills:** Knowledge of various cooking techniques, ingredients, and recipes.
- **Food Safety:** Understanding and following food safety regulations.
- **Cleanliness:** Maintaining a clean and sanitary work environment.
- **Teamwork:** Collaborating effectively with other cooks and kitchen staff.
- **Time Management:** Managing time effectively and multitasking in a fast-paced environment.
- **Attention to Detail:** Ensuring accuracy and quality in food preparation.
- **Communication:** Communicating effectively with chefs and other staff.

➤ **Required Experience**

- With a minimum of 3 years experience in professional kitchens;
- Good English skills (preferred);
- Food safety training certifications

➤ **Working hours / Frequency**

- Full -time job, 5 days per week
- Shifts vary and are usually between 8:00 and 22:00

To apply for this role:

Please visit opportunities.montesahaja.pt and submit your application there.

PLEASE NOTE: *to apply for this role, it is necessary to hold a European passport or have the necessary paperwork for employment in Portugal.*

With love,
HR Team, Monte Sahaja