Position: Cook – Industrial cook – Diet cook (20)
Location: Finland (Turku)

Eezy Corporation's vision is to be the most significant innovator in working life in Finland, creating successful work experiences, offering personal services and light entrepreneurship, as well as a wide range of specialist working life services. Eezy is national - the company employs over 20,000 people annually and serves thousands of customers. Our client-portfolio includes various types of restaurants, from fast-food to fine dining.

Main tasks / responsibilities:

- Comply with food safety and hygiene.
- Prepare dairy products for use in a dish.
- Order supplies.
- Identify nutritional properties of food.
- Store raw food materials.
- Receive kitchen supplies.
- Comply with standard portion sizes.
- Handle chemical cleaning agents.
- Cook sauce products.
- Execute chilling processes to food products.
- Prepare vegetable products for use in a dish.
- Work in a hospitality team.
- Use reheating techniques.
- Store kitchen supplies.
- Control of expenses.
- Maintain kitchen equipment at correct temperature.
- Train employees.
- Use cooking techniques.
- Check deliveries on receipt.
- Prepare egg products for use in a dish.
Required profile:
- Previous work experience as a cook or chef (a la carte - experience is valued).
- Vocational education is highly regarded.
- Fluent English, Finnish is a huge bonus.
- Empathy and commitment.

The company offers:
- Permanent full-time contract.
- Monthly salaries starting at 2300€ (depending on work experience).

How to apply: please send your CV and cover letter to euresPToutgoing@iefp.pt care of Guilherme Silveira. Please write in the subject of the email: Cook - 589141849

Further info: on the company: website
on this job vacancy: please contact Guilherme Silveira at euresPToutgoing@iefp.pt

Last application date is the 30th of August 2022 at 21:59, please send in your application as soon as possible.