

LLN-KITCHEN40H

# COOK

[Restaurante Llista Negra](#)

València

## **Mission:**

- Ensure an excellent culinary experience.

## **Key Responsibilities:**

- Organize and stock the stations with all necessary supplies
- Cook menu items in cooperation with the rest of the kitchen staff
- Respond to, report, and follow the instructions of the executive chef or sous chef
- Control and manage stock of ingredients and kitchen supplies
- Comply with nutritional and health regulations
- Be precise and fast in carrying out assigned tasks

## **Minimum Requirements:**

- Proven experience in a kitchen, including experience as a line cook, restaurant cook, or kitchen assistant
- Excellent knowledge of various cooking methods, ingredients, equipment, and procedures
- Familiarity with industry best practices

## **Skills:**

- Responsibility and commitment
- Organization and time management
- Attention to detail and culinary creativity
- Teamwork skills
- Adaptability and problem-solving ability

## **What do we offer?**

- Permanent contract and growth opportunities

- Full-time position
- Dynamic and professional work environment
- Training and development within the company
- Possibility of mobility between different work centers within the group
- Salary according to agreement: €1,586.31 gross/month (12 payments per year)
- Weekly rest: full days off on Sunday and Monday
- Worked holidays are compensated with time off