

## Experienced Female Chef-Panayur, Chennai

### Description

She must be from Culinary school and should have experience in Tamilnadu cooking.

Salary as per experience and last salary

### Responsibilities

Food Preparation & Menu Development: Design nutritious, seasonal, and cost-effective menus, ensuring dishes meet the highest quality and presentation standards.

Kitchen Operations & Cost Control: Manage inventory, track food costs, reduce wastage, and handle stock replenishment.

Safety & Sanitation: Strictly enforce health, hygiene, and food safety regulations (e.g., HACCP standards) across all storage and preparation areas.

### Qualifications

10th/12th/ with culinary school certificate

### Job Benefits

food and accommodation with good salary

### Contacts

CT/WhatsApp:9043785126

mail to: [info@saisecretarialservices.com](mailto:info@saisecretarialservices.com)

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### Hiring organization

Sai Secretarial services

### Employment Type

Full-time

### Beginning of employment

Immediate

### Duration of employment

minimum 1yr

### Industry

Home Chef

### Job Location

Panayur, Chennai, Tamilnadu

### Working Hours

live in of flexible hrs

### Base Salary

Rs As per experience - Rs and last salary

### Date posted

May 26, 2026