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

JOBS

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