

1. Service

2. Cook

Are you interested in working with innovative services aiming at employment of Cambodian youth and families? Do you want to work with a dynamic team that provides high quality of hospitality skill training? Then join us!

You will be joining the Mith Samlanh (MS) team comprised of more than 300 staff working together to bring children back to schools, support families to take care of their children and youth to find employment.

Mith Samlanh is running a Vocational Training Program at Romdeng and Friends Restaurant in Phnom Penh. Besides providing superb service to its clients, the restaurants are a place where marginalized youth is being trained in hospitality.

We are looking for many amazing individuals who are willing to become part of this team.

POSITION 1: Cook

What will you do?

As a cook you will responsible for daily oversight and running of the restaurant kitchen and supervising and training of all students.

Your responsibilities will include the following:

- Provide training on cooking skill to students
- Ensure kitchen is run in according to standards
- Ensure food wastage is at a very minimum
- Ensuring all students are present, properly dressed, and groomed
- Hygiene, health and safety is up to standards
- Ensure all cooking students follow proper rules of dress, hygiene, and code of conduct in kitchen
- Solve any issues with guest or student in a professional manager

We would like you to have the following:

- Knowledge of international food, menu planning, food costing and local restaurant scene
- Experience supervising or managing a successful restaurant kitchen
- Good team player

- Basic English

POSITION 2: Service

What will you do?

As a Service you will responsible for helping run the service floor and training of all students.

Your responsibilities will include the following:

- Provide excellent customer service to the guests with high quality food and beverages
- Provide training on customer service skill to students
- Ensuring all students are present, properly dressed, and groomed
- Ensure the highest standards of quality, consistency and timeline of all food and beverage
- Ensure students are properly trained and able to deliver excellent customer service
- Solve any issues with guest or student in a professional manner

We would like you to have the following:

- Knowledge of international food and drinks, and of the local restaurant scene
- Experience working of front house in a busy restaurant
- Good team player
- Basic English

All positions will be based in Phnom Penh

About us

We started our work 20 years ago as one of the first registered Cambodian non-government organizations, and now we count 300 staff working in different zones in the Phnom Penh area. Every year, we provide various outreach programs, vocational training, education, counseling, food, shelter, medical services and income generation programs to 15,000 marginalized children, youth and families in Phnom Penh.

Join us by

Submitting a cover letter with a CV and salary expectations to hr@mithsamlanh.org with the caption subject that you are apply for.

Mith Samlanh is an equal opportunity employer and the successful candidate will be selected based on merit. Women are encouraged to apply.

The successful applicant will be expected to comply with Mith Samlanh's Child Protection Policy.

This announcement is open until the positions are filled.

Please submit your application before **23rd November 2017**.

Only short-listed candidates will be contacted for interview.