

**TITLE:** Mongolian Cuisine Chef  
**SALARY:** \$101,400.00  
**DUTIES:** Responsible for the daily operations of a Mongolian kitchen and Mongolian Catering.  
Provides professional leadership and direction to kitchen personnel.  
Ensures that all Mongolian recipes, food preparations, and presentations meet restaurant's specifications and commitment to quality.  
Verifies that kitchen staff follows all Mongolian recipes and portions servings correctly.  
Maintains a safe, orderly and sanitized kitchen. Demonstrates this by example, using proper food-handling techniques.  
Meet with customers to discuss menus and respond to inquiries regarding Mongolian food ingredients, preparation and cooking techniques.  
Prepares daily production list.  
Ensures that all stations remain stocked before and during the meal period.  
Ensures that temp charts, sanitizer, dating, labels are all current.  
Trains employees to company standards.  
Sets excellent customer service and work examples.  
Actively participates as a member of the management team.  
Manages staffing levels throughout each shift or catered event  
Oversees kitchen and catering labor and food cost to budgetary requirements.  
Will travel to catering venue to ensure that food and presentation of food meets with clients' requirements and expectations.  
Will supervise kitchen staff which includes 2 catering cooks, 2 prep cooks and 3-8 wait and service staff at weddings and catered events.  
**MIN. REQ'TS:** Bachelor's degree (any field is acceptable).  
4 years of experience as Mongolian Chef cooking Mongolian food  
Reports to: Owner  
**Hrs. per week** 40 hours.  
**Location of Employment:** Kenekes Grill at Punaluu LLC  
53.138 KAMEHAMEHA HWY PUNALUU HAWAII 96717  
& Catering Venues as required.

Send resume to [kenekes@hawaii.rr.com](mailto:kenekes@hawaii.rr.com).

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Keith 808.375.8700