

## **Commercial Kitchen Designer- Tomado**

*Tomado Lebanon is a company specializing in industrial kitchens, catering, and refrigeration equipment*

Location: Beirut

Working Days: Monday until Friday and half-day Saturdays

Major: degree in Interior Architecture and Design, or any related field

Experience: fresh graduates are accepted

### Major Responsibilities:

- Create detailed, functional, and efficient kitchen layouts using tools like AutoCAD.
- Develop Mechanical, Electrical, and Plumbing (MEP) plans, including gas, drainage, and ventilation requirements.
- Select and specify kitchen equipment, including refrigeration, cooking, and sanitation equipment, tailored to the menu and space.
- Ensure all designs comply with local, state, and national health, safety, and building codes.
- Meet with clients to define requirements, present design concepts, and manage expectations.

### Additional Requirements:

- Experience in kitchen planning, design, or layout engineering
- Strong skills in CAD, Adobe Photoshop
- Knowledge in In-depth understanding of commercial kitchen equipment, workflow, and MEP systems.

### How to Apply:

Kindly send your CV or contact the Career Services Center, E-mail: [career.services@balamand.edu.lb](mailto:career.services@balamand.edu.lb), Ext. 7801; 7802