

GROUP EXECUTIVE CHEF & GROUP HEAD CHEF

Job Responsibilities :

- In charge of all restaurant outlets under the Group and the central kitchen
- Plan and direct food preparation and culinary activities
- Modify menus or create new ones that meet quality standards
- Responsible for food, labor and all kitchen related costs
- Recipe and production standardization for franchise and chain outlets
- Responsible for inventory management
- Good knowledge of P/L
- Supervise kitchen staff's activities
- Arrange for equipment purchases and repairs
- Recruit, train and manage kitchen staff
- Rectify arising problems or complaints
- Give prepared plates the "final touch"
- Perform administrative duties
- Ensure standardization of kitchen operations and control costs and inventory to achieve budget targets
- Comply with nutrition and sanitation regulations and safety standards
- Keep time and payroll records
- Maintain a positive and professional approach with coworkers and customers

Requirements :

- Proven corporate experience as a head chef
- Excellent record of kitchen management
- Ability to spot and resolve problems efficiently
- Capable of delegating multiple tasks
- Communication and leadership skills
- Keep up with cooking trends and best practices
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- BS degree in Culinary science or related certificate
- Experience with central purchasing systems
- Recipe and production standardization for franchise and chain outlets

Benefits:

- Entrepreneurial environment with flexibility
- Growth opportunity and challenges
- Attractive remuneration

Salary: \$30,000-\$50,000

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