

A new start-up company specializing in bespoke healthy meal delivery is looking for a

HEAD CHEF

Duties will include, but are not limited to:

- 1. Working in a small-scale central kitchen, prepare dishes to company specifications, from raw ingredients to finished dishes.**
- 2. Assist in controlling food cost by minimizing waste and vigilant stock control.**
- 3. Ensure the utmost hygiene standard of the working area and kitchen area.**
- 4. Ensure proper usage of all machinery and cooking equipment.**
- 5. Adhere to public health and licensing law.**
- 6. Consistent in food preparation, presentation and portion control.**
- 7. Assist in logistic management arrangements.**
- 8. Quality control.**
- 9. Be actively involved in menu creation.**
- 10. Adopt a first-in-first-out stock control system and to have tight stock control.**
- 11. Manage a small team**

Ideal candidate should have at least 3 year's work experience as a Sous Chef in a western kitchen, those with central kitchen work experience are highly preferred.

Salary: 22,000 +

To apply, please email vychitch.hp@eatologyasia.com