



Chef de Partie

LE PAN

Helmed by award-winning chef Edward Voon from Singapore, LE PAN brings to Hong Kong its own class, Modern French cuisine and will debut in September 2016.

It will be the kitchen of your dream, honing your daily practice with the chefs and working with the best produce from around the world.. Witnessing your progress and understanding why we are chefs.

Location: Kowloon Bay, Hong Kong.

Responsibilities

- To be responsible for assigned section in absent of sous chef.
- To be responsible for maintaining food presentation standard set by chef.
- To maintain highest food quality control & preparation set by chef.
- To manage kitchen hygiene & cleanliness standard set by chef.
- Able to train cooks & trainee in food production.

Benefits

- We provide a competitive salary package.
 - An excellent training program
 - Participants for HOFEX culinary challenge
 - Staff meals and discount
 - Statutory holidays
 - Annual leave
- You must be eligible to work in Hong Kong

To apply, please contact Edward Voon by whatsapp on 61961695 or email your CV to HR Kubileung@goldinppt.com
