

Chef/ Senior Chef

Key Duties and Responsibilities:

- Takes pride in preparing food as if serving it to guests in own restaurant.
- Works with everyone to care for the needs of every guest.
- Communicates clearly, effectively and is pleasant with all staff and guests.
- Strives to produce all food items within the allotted cooking times.
- Ensures all products are fresh and meet food quality standards and specifications.

Requirements:

- At least 1 year experience as a line cook preferred.
- Ability to work positively in a fast-paced environment.
- Ability to work effectively within a team.
- Basic English reading and communication skills.
- Strong attention to detail.
- Knowledge of weights, measurements, volume and cooking procedures.

We offer attractive remuneration package to the right candidate. Interested parties please contact us by:

Whatsapp: 9551 0702 OR

Recruitment Hotline: 2101 1648 / 2101 1620 OR

Email: maxrecruit@maxims.com.hk