

Cathay Pacific Catering Services (H.K.) Limited (CPCS) is one of the largest flight kitchens in the world with the largest catering facility at Hong Kong International Airport serving over 45 international airline customers.

We are looking for high caliber professional to fill the following position.

Chef de Partie, Butchery

Responsibilities

- Sustain the quality standards and procedures by following production methods and techniques
- Support on daily tasks, including evaluations and correct yielding of existing and new products
- Support the Junior Sous Chef in the coordinated functions of Butchery
- Liaison with supervisors in respect to staff performance, passenger load numbers and special meals requirements
- Conducts daily inspections and short interval spot checks of Butchery
- Ensure the hygiene, sanitation and food safety up to the highest standard
- Ensures the productivity and quality are in line with the company's standard

Requirements

- Certificate holder of catering / food & beverage is preferable
- At least 5 years of relevant experience with 1 year in supervisory level
- Butchery experience is required
- Strong understanding and trained in Food Safety & Kitchen Hygiene
- Good English and/ or Chinese communication ability
- PC work knowledge is an advantage
- Shift duty is required

Application Method

We offer a competitive remuneration package and full range of benefit. Interested parties please send your resume via post, email or fax to People Department.

Post: 11 Catering Road East, Hong Kong International Airport, Lantau, Hong Kong

Email: recruitment@cpcs.com.hk

Tel: (852) 2116 2247

Fax: (852) 2116 0523

Personal data collected will be treated in the strictest confidence and only be used for recruitment related purpose. Applicants who do not receive notification for interview within six weeks may consider their application unsuccessful.