



Cathay Pacific Catering Services (H.K.) Ltd. is one of the largest flight kitchens in the world with the largest catering facility at Hong Kong International Airport, producing a daily average of 75,000 meals daily and serving over 40 international airline clients with an order fulfillment of up to 220 flights daily.

The Production Department incorporates 17 food processing, production and assembly areas with a staff contingency of over 800 people. The Production Department is the lead core of our business to provide the highest level of food quality, product safety and customer service.

We are looking for high caliber professionals to fill the following position. This position will be based at our facility at Hong Kong International Airport.

Sous Chef , Chinese Cuisine

Responsibilities

- Reports to the Executive Sous Chef- Chinese Cuisine
- Responsible for all Chinese culinary activities at Cathay Pacific Catering Services (HK) Ltd., ensuring the highest standard of product quality at all times to meet or exceed our customers expectations.
- Supervises the daily production and cooking activities of all Chinese cuisine team associates, pro-actively contributes to the enhancement of our current Chinese Cuisine products by establishing standardization at best operational efficiency
- Establishes and maintains effective employee relations to create a dedicated team of Chinese Cuisine professionals
- Leads the production and preparation and of current menu items to enhance and upgrade current food preparation to authentic Chinese Cuisine, to create new and innovation meals of the highest Chinese character and to excel in creating character and identity with real signature dishes
- Provides structured knowledge transfer to the Chinese Cuisine Team members and trains Junior staff
- Ensures the highest standards of established hygiene regulations and safety are maintained at all times.

Requirements

- Be currently holding a Chinese Executive Chef or Chinese Chef role with a minimum of 15 years culinary working experience gained within sizeable upmarket hotel establishments, catering companies or reputable restaurants specializing in authentic Chinese regional Cuisine, not only to be limited to Cantonese Cuisine
- Possess a passion for fine food and an appreciation of Asian and traditional Chinese flavours
- Demonstrates sound knowledge in authentic cooking methods for a wide variety of regional Chinese Cuisine styles, creating exciting simple, tasty and seasonal dishes using freshest local and Asian ingredients
- Experience in authentic regional Chinese Cuisine with a flair for Asian Cuisine
- Experience in managing large no. of staff, high volume production, good planning and product development abilities
- Able to be an effective leader with good communication skills in Chinese and functional English, persistent and diligent in implementing fundamental changes to take the product to a higher level
- Have good customer service, presentation and interaction skills to up sell products

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

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

Email: recruitment@cpcs.com.hk

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.