



香港賽馬會
The Hong Kong Jockey Club
同心同步同進 RIDING HIGH TOGETHER

Executive Sous Chef (Happy Valley Clubhouse)

Our Catering Department manages one of the largest and most diverse catering operations in Hong Kong. We provide a wide range of catering, sports and recreation facilities for Members and their guests in three Clubhouses. In addition, both Happy Valley and Sha Tin Racecourses have numerous catering facilities used by social customers and corporate organizations for a variety of events.

You will:

- assist the Executive Chef (Western) in planning and managing the day-to-day operations of the western kitchens at Happy Valley Clubhouse
- contribute to the menu and food concept development to continuously upgrade and enhance the food service through introduction of new products and culinary trends
- establish good relations with customers to collect feedback and recommend changes to cater for their needs
- monitor food production, quality and consistency according to recipes and Club's standards
- assist in preparing annual budget and handling administrative work, such as food ordering and staff roster
- achieve excellence for the food production brigade by training and coaching team members for continuous product enhancement

You should have:

- a minimum of 10 years relevant experience in prestigious clubhouses, hotels or restaurants, with 3 years in a similar position
- creative, innovative and business minded in controlling costs
- strong planning and organizational skills
- good knowledge of HACCP and the latest market trend
- good communication and interpersonal skills in both English and Chinese
- hands-on experience of MS Office applications

How to Apply:

Please send your resume, complete with expected salary to:

Email: recruit7@hkjc.org.hk

Fax: 2966 7002

Mail: Human Resources Department, The Hong Kong Jockey Club, 1 Sports Road, Happy Valley, Hong Kong

We are an equal opportunity employer.

Personal data collected will be used for recruitment purposes only.