

Head Chef (Western Cuisine)

We are a newly develop F&B company in Hong Kong, we are currently looking for a Head Chef to supervise our restaurant in HK.

Responsibilities:

Responsible for full spectrum of daily kitchen operations including food preparation.
Train and develop sous and junior chefs.
Work with Operating Manager on daily duties from budget control to staff coaching.
Maintain high standard of food quality as well as excellent hygiene control.

Requirement:

Advanced qualification in food safety or other recognized F&B related equivalents;
6 years of experiences in kitchen with strong Western cuisine exposure;
Practical ideas in food planning with cost-control factor bear in mind;
Excellent people management and delegation skills;
Good communication skills in English and Cantonese
Immediately available candidate will be ideal.

If you are interested in the above position and meet the above criteria, please send in your resume in confidence to wanhokwong@gmail.com