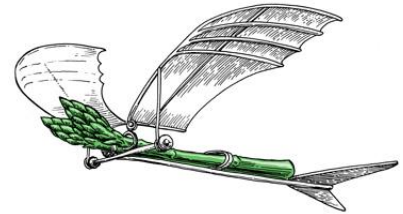


I invisible kitchen



Effortless, chef-made eating

Positions Available at Invisible Kitchen

Chef De Partie/ Sous chef/ Event chef

Invisible kitchen is a gourmet catering company owned and run by a British chef. We put food quality before profit. So if you care as much about your profession as we do, apply to join our team today.

In our kitchens, everything is made from scratch. We use well-sourced, natural ingredients and we cook them with attention to detail.

We are now searching for another chef to join our committed team and grow with our expanding operations. Your current position may be commis chef, chef de partie or sous chef.

The role

To assist with kitchen prep for a varying range of event types: canape, bbq, dinner party, corporate lunch etc.

To work onsite at events with our FOH team to serve amazing food to our clients.

What you need

- must have a positive nature and a polite and friendly character
- must want to learn, want to work hard and strive for perfection
- Good English speaking & reading ability.
- Excellent food hygiene and kitchen safety knowledge (basic food hygiene certificate an advantage)
- Excellent communication skills
- 3-5 years work experience in good quality western kitchens (for Chef de Partie position)

What would help you

- A basic level of Cantonese (not essential- our company is English speaking throughout)
- To be up-to-date with modern cuisine trends (and experiment with new techniques) while having a good understanding of the classics.
- Experience working in private events/functions (private parties, dinner parties, canape events, banquets etc.)

Phone: (852) 2711 5788

e-mail: office@invisiblekitchen.com

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What we offer

The salary will be around 12-18k per month (based on experience) for a 45-hour week, straight shifts only, overtime paid at 1.25x normal rate, with annual pay-rise every year (up to 8.5%), up to 15 days holiday in 1st year (18 days in 2nd year), professional development opportunities, uniform and laundry service, medical benefits, paid lunch break, MPF & staff discount.

What to do now

This role will be filled by a chef with a passion for cooking real, honest food. You should have an eye for detail, exceptionally high standards and want to create amazing dining experiences.

If this job is for you, please send the following to operations@invisiblekitchen.com

- Cover letter to briefly explain why this opportunity is perfect for you.
- CV stating your last salary, your target salary, and what your recent positions have involved.