



SUSHI

DEMI CHEF DE PARTIE & CHEF DE PARTIE

One of the TOP restaurant groups in Hong Kong aiming at providing high quality service and food to their guests. They have opened a new and fashionable Japanese Fine Dining Restaurant in Hong Kong. They are looking for high calibre talents to join their company.

Requirements:

- Diploma in Culinary or equivalent vocational training certificate;
- Minimum 2 years' solid experience in a Japanese Kitchen;
- Well-versed in food and kitchen hygiene, and work safety related ordinance;
- Passion and good knowledge of Japanese food culture;
- Good team player with strong interpersonal skills;
- Good command of spoken and written English and Chinese.

Responsibilities:

You will be required to prepare food items in most sections of the kitchen according to standard recipes and ensuring that guest satisfaction is consistent with the restaurant's standards.

They offer a attractive and competitive remuneration package to successful candidate. If interested, please send your resume to kelly@cuttingedgerecruit.com or whats app +852 68482409.

** All personal data collected will be used for recruitment purpose only.*