



CHEF DE PARTIE

Job Responsibilities :

- Standard duties are to work in the kitchen & prep kitchen to ensure operation runs smoothly.
- Responsible for food preparation, cooking and general duties in kitchen.
- Ensure kitchen area and work spaces are kept clean, tidy and to our hygiene standards.
- Ensure food quality, portion size, presentation standards are met.
- Checking ingredients quality during delivery & ordering
- Ensure that service & all items are prepared according to our service standards.
- Ensure customer experience & satisfaction is to the highest possible standard.
- Monitor and ensure smooth operation of the sections appointed.

Requirements :

- Minimum 2-4yrs experience in Western cuisine for relevant positions.
- Clean, hygienic, good personality, positive attitude and able to work as a team.
- Well-organized with good interpersonal and skills, service oriented, team player.
- Must be able to work evenings, weekends, and holidays

Benefits:

- Tips
- Straight Shifts
- Meal Allowance
- Annual Leave
- Staff Discounts
- On-the-Job Training
- Career Advancement Opportunities
- Fun Working Environment
- Staff Activities such as our Junk Trips, Annual Dinner, Christmas Party, etc.

Salary: \$13,000-15,000

Contact: careers1@unitedcity.hk

Location: Lobster Pot, 3 Ship Street, Wan Chai