



DIM SUM CHEF

Details/Responsibilities:

- In charge of operation for Chinese Dim Sum Kitchen and all Chinese Banqueting Dessert.
- Manages the daily schedule, food purchasing and ordering, cost control and food quality control.
- Experience working in a Chinese restaurant or hotel outlet.
- Knowledge in Food Costing, Inventory and PnL.

Location: Cebu City, Philippines (5-star hotel in Cebu)

Employment Type: Full-time

Salary: Open

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