

Upper Café (Asia)

We are one of the largest F&B group in the APAC region, with stores in Hong Kong, Macau, China, Singapore and Malaysia. We are now looking for “Thai Head Chef” to manage the division of their international cuisines. The potential candidate will be responsible to running Thai kitchen, including salads, grill, curries and desserts.

Responsibilities:

- Assist in the smooth running operations of the kitchen
- Assist in the planning and execution of new menu, including research & development, costing, photo-shooting, etc
- Ensure that food handling and hygiene regulations
- Ensure that quality, quantity, and correctness of food items served and displayed are per company’s standard recipes
- Check quantity and quality of items ordered are received and stored in proper condition.
- Work closely and cooperate with all levels of staff (e.g. superiors, peers and subordinates) to achieve highest possible satisfaction of food items

Skills/qualification:

- Must be able to speak Thai
- Experience as a head chef in a reputable Thai restaurant
- Great leadership skills

We offer competitive package and full range of benefits. Interested parties please send your resume via email:

Email: anderis615@yahoo.ca