



Remarkable Careers in the Hong Kong Jockey Club

Our Catering Department manages one of the largest and most diverse catering operations in Hong Kong. We provide a wide range of catering, sports and recreation facilities for Members and their guests in three Clubhouses. In addition, both Happy Valley and Sha Tin Racecourses have numerous catering facilities used by Members, non-members and corporate organizations for a variety of functions.

Chef de Cuisine - Japanese (ref: HTV_CDC_J)

You will

- be responsible for all Japanese culinary activities & deliver the highest standard of product quality and exceptional dining experience for members
- supervise daily production in Japanese Restaurant and other Japanese cooking stations in the Club and guide the team to drive for continuous improvement
- incorporate seasonal and local fresh ingredients to create authentic Japanese cuisine as well as contemporary menu
- provide structured skill transfer to kitchen team on Japanese cooking expertise and food hygiene standard

You should

- possess at least 15 years' experience in Japanese upmarket and sizable restaurants, with a minimum of 5 years holding a Chef de Cuisine / Chief Chef position
- in addition to the expertise in specialty, have knowledge in all-round authentic Japanese culinary handicraft is a definite advantage
- with proven record of staffing management, menu cycle development, joint promotion and business results achievement
- equip with customer service mindset
- Native Japanese speaker, and proficient in English is a definite advantage
- with comprehensive understanding of kitchen hygiene practices and occupational health and safety standards will be essential

Application

Please send your CV to recruit7@hkjc.org.hk (please quote the ref. no)
The level of appointment will commensurate with qualifications and experience.
Only shortlisted candidates will be notified.

Job Type: Full-time

