

Opening Executive Chef – Hong Kong

Our client is a UK based high end café chain that is making waves in London, their concept encompasses; healthy, quality ingredients driven food in a relaxed atmosphere and serving breakfast, brunch, lunch and dinner. The restaurant is based in THE premier mall in Kowloon, has 70 seats with an open kitchen, within a 2000 sf footprint.

We are looking for an opening head chef that has an understanding of how to open and operate restaurants in Hong Kong, he/she must be/have been based in the city and have a solid background in western cuisine in high volume, fast casual environments.

Duties & Responsibilities:

- Report to the regional director directly, responsible for all kitchen functions including food purchasing, preparation and maintenance of quality standards; sanitation and cleanliness
- Ensure that all food and products are consistently prepared and served according to the restaurant's recipes, portioning, cooking and serving standards.
- Training of employees in methods of cooking, preparation, plate presentation, portion and cost control and sanitation and cleanliness
- Good communication with Restaurant Manager, kitchen personnel and guests

Qualifications:

- A minimum of 10 years of experience in varied kitchen positions including food preparation, line cook, fry cook and expediter
- At least 5 years-experience in a similar position
- European/Western cuisine experience is a MUST, any other cuisine skills will be beneficial.

This is a local position with a base salary in the region on HK\$ 40-60K plus bonus, medical and other benefits. Interested parties should send a full resume in Word format with a recent photograph plus names and email addresses of 3 industry referees to jonathan@gsa-asia.com