

Executive Chef (Western) - Sha Tin Clubhouse , 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.

You will:

- oversee the entire western kitchen productions which include preparation, production and presentation of high quality cuisine for various outlets
- work closely with Food & Beverage Managers on Members' feedback and promotional activities, e.g. food promotions to provide best value customer satisfaction and business turnover including guest chef and wine dinner menus
- represent the Club to participate in trade events, forum and culinary competitions to promote the brand image
- develop and plan new restaurant concepts for future renovation projects by benchmarking with both international and local culinary market trends
- take up the Chairmanship of HACCP committee, comply with all statutory and internal HACCP requirements in the matter of hygiene and food safety
- prepare the departmental budget; plan all new projects and other development in order to improve revenue and quality
- manage and control on a daily basis all food costs and manpower costs to meet monthly business forecasts
- support Clubwide food takeaway initiatives by contributing ideas and implementation strategies
- manage and foster teamwork and ongoing training with collaboration in a diverse kitchen brigade with differing experience levels
- lead a team which comprises full time, part time and culinary training staff to deliver quality standards in the most effective and efficient way
- train and plan for staff development
- plan and organise efficiently the work schedule to the most productive manner

You should have:

- a minimum of 2-3 years' experience at Executive Chef level in international renowned hotel or club
- a culinary diploma from a recognized institution
- international work experience with exposure, knowledge and interest in Western and Asian cuisines to include classic European, modern American, Indian, Chinese, Thai, Japanese and Southeast Asian
- creativity with special attributes in food presentation, menu planning and food cost control
- a thorough knowledge of operations in both hot and cold kitchens, and have a thorough knowledge of food safety standards; HACCP certified
- experience in concept development in menu planning and project management is a plus
- strong leadership, organisation and planning skills, communication skills, training and coaching skills
- strong administrative skills including good computer literacy with knowledge in Word, Excel, on-line ordering system and scheduling

- Proficiency in both written and spoken English, French is an advantage
- Pre-opening experience of restaurant is an advantage

For application, please send your **resume** with current and expected salary to: **recruit7@hkjc.org.hk**