

Cathay Pacific Catering Services (H.K.) Limited (CPCS) is one of the largest flight kitchens in the world with the largest catering facility at Hong Kong International Airport serving over 45 international airline customers.

We are looking for high caliber professional to fill the following position.

Research and Development Manager

The incumbent will report to Head of Food Production and direct and the team to provide quality, cost effective and innovative food product and process solutions. He / she will drive product development projects in updating and enhancing the product offering to align with the Company's value addition proposition and enhance customer experience.

Responsibilities

- Design activities based on a structured development plan using appropriate base data for product and component development and maintain the recipe data base including accurate yield and specification mapping
- Coordinate and manage all base product development, including improvement in base product cooking processes and management of base product information and portfolio
- Conduct strategic source planning with Purchasing Team to establish new sources of base raw materials to enhance cost effectiveness
- Work closely with CED Design Chefs and FPD Chefs Team / Culinary Consultants to design new culinary ideas and meal components and associated processes for customers
- Manage food pre-processing sections to improve yield on high value material, reduce food wastage, oversee portion control and stock management
- Execute base flavor / spice development and apply food technology to enhance product quality and consistency

Requirements

- Secondary, tertiary vocational or hotel school graduate with diploma or above in food and nutrition, food safety management or other related discipline
- Candidate who completed apprenticeship programme of chef or food processor and / or possesses National Vocational Qualifications, City & Guilds or IHK, Chamber of Commerce and Industry is also welcome
- Minimum 15 years' relevant experience in senior position of culinary and / or food production management, preferably with global exposure and experience
- Sound knowledge on quality and hygiene system, e.g. HACCP, ISO9001, ISO14000, ISO22000
- Excellent project management, problem solving, critical thinking and analytical skills
- Excellent presentation and communication skills
- Authentic leadership with strong interpersonal skills
- Strong business acumen and sense of priority
- Proficient in Microsoft Office applications and statistical tools

Application Method

We offer a competitive remuneration package and full range of benefit. Interested parties please send your resume via post, email or fax to People Department.

Post: 11 Catering Road East, Hong Kong International Airport, Lantau, Hong Kong

Email: recruit@cpcs.com.hk

Fax: (852) 2116 0523

Personal data collected will be treated in the strictest confidence and only be used for recruitment related purpose. Applicants who do not receive notification for interview within six weeks may consider their application unsuccessful.