



MOVING UP

Are you the one?

Executive Chinese Chef(m/f)

Here's your change to join our family, in providing it and pampering all our guests, beyond their expectations, with a luxurious services, a touch of refined, bespoke, respectful, and genuine Spanish passion.

If you think you are qualified

- 10 years or above relevant experience in managing Chinese Culinary operations at prestigious hotels or rewarded restaurants with 5 years in same capacity in a Premium Chinese cuisine of a premium or luxury hotel or upmarket catering group
- A proven record in operating a sizeable and premium or luxury Chinese Cuisine with high-quality service; comprehensive food knowledge of Cantonese style and other provincial is an advantage
- Possesses with strong knowledge of cost control and menu engineering with high creativity and food with high-quality and seasonality
- Strong leadership and interpersonal skills with strong initiatives to interact with customers and staff
- Well versed in computer applications
- Innovative, customer-oriented and strong sense in business acumen

What will I be doing?

- Responsible for planning and managing the day-to-day operations of the Chinese kitchen, and maintaining the highest standard of food quality and hygiene level
- Work closely with the Head of Executive Chef / Restaurant Manager on developing the production of the high quality of food for the restaurant by taking into consideration of the latest trends in food presentation, nutrition value and seasonality and aim to achieve the highest guests satisfaction by attending to the guest complaints and requests.
- Ensure the storage and the food safety in compliance with HACCP and related safety standards as per the hotel standards by inspection in regular basis.
- Achieve excellence for the food production brigade by training and coaching team members for continuous products consistency and enhancement

Belonging begins here!

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