

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.

Junior Sous Chef – Research and Development (Western Cuisine)
1-year Contract

Responsibilities

- Assist in activities based on the structured development plan using correct base data for product and component development and maintain the recipe data base including correct yield and correct specification mapping
- Meet departmental KPIs, i.e. Food Quality/ Consistency/ Customer Reflex/ Food Safety/ Food Cost Variance
- Participate in strategic source planning with the Purchasing Team to establish new sources of base raw materials, develop suppliers and leads product sensory evaluations to achieve food safety, cost and quality effective solutions
- Work closely with the Design Chefs and Food Production Chefs Team/ Culinary Consultants to design meal components and associated processes for customers culinary option
- Represent the Company in customer facing product development sessions and menu presentations
- Reduce product variations and complexity at meal component level
- Standardize and simplify raw materials, products and processes
- Translate customer needs into new culinary ideas and regularly assist in updating the food product portfolio
- Execute base flavor/ spice development and apply food technology applications such as base seasonings, base products, flavor and texture enhancer, spices, marinades, cook yield improver, quality and consistency stabilizer and food safety improver
- Remain flexible in an ever changing and developing business environment.
- Perform any ad-hoc duties as assigned by the Management

Requirements

- Graduate from secondary school, tertiary vocational school or hotel school with Food and Nutrition related degree and/ or diploma, preferably Food Safety Management or related disciplines
- Chefs/ Food Processor Apprenticeship and/ or National Vocational Qualifications like NVQ Levels/ City & Guilds/ IHK
- Minimum 7 years' working experience in culinary at supervisory level, preferably global exposure and experience
- Experience in retail food and packaging product development will be an advantage
- Sound understanding of contemporary food production systems
- TQM and international Audit standards knowledge such as ISO/ DIN
- Excellent project management, problem solving, critical thinking and analytical skills
- Displays strong sense of prioritization and goal setting and excellent skills in presentations to customers
- Proficient in MS Office and statistical tools

We offer a competitive remuneration package and a full range of benefits. Interested parties please send **your resume** with **your current and expected salary** to recruitment@cpcs.com.hk **on or before 26 August 2022.**

Personal data collected will be treated in the strictest confidence and only be used for recruitment related purpose by Cathay Pacific Catering Services (H.K.) Limited only. Applicants who do not receive notification for interview within six weeks may consider their application unsuccessful.