

Chef de Cuisine (The Racing Club) – Racecourses

Location : Racecourses

Grade : C9

Due Date : 08/03/2023

YOU WILL:

plan and manage the day-to-day operations of The Racing Club kitchens including Hong Kong Kitchen (casual dining), Noodle Bar (Chinese) and Dining Room (hotpot)

contribute to Chinese and casual dining menus and food concept development to continuously upgrade and enhance the food service through introduction of new products and culinary trends

establish good relations with customers to collect feedback and recommend changes to cater for their needs

monitor food production, quality and consistency according to recipes and Club's standards

assist in preparing annual budget and handling administrative work, such as food ordering and staff roster

YOU SHOULD HAVE:

a minimum of 10 years relevant experience in prestigious clubhouses, hotels or restaurants, with 3 years in a similar position

creative, innovative and business minded in controlling costs

strong management, planning and organizational skills

good knowledge of HACCP and the latest market trend

good communication and interpersonal skills in both English and Chinese

hands-on experience of MS Office applications

ENQUIRIES

For enquiries, please call Elyse Law of the Human Resources Department at Extension 2966-8212.

elyse.ck.law@hkjc.org.hk

We are an equal opportunity employer. Personal data provided by job applicants will be used strictly in accordance with the Club's notice to employees and prospective employees relating to the Personal Data (Privacy) Ordinance. A copy of which will be provided immediately upon request.