

Looking for: Chef de Cuisine/ Head Chef

Man Mo Café, Contemporary Dim Sum – Sheung Wan, Hong Kong Island

Have a strong creativity

Have a minimum of 3 years' experience as Head Chef of a western restaurant

Be fully qualified in hygiene management

Have a full knowledge of stock control and ordering procedures

Have a strong knowledge of western cuisine

Create new recipes for our contemporary dim sum menu

Closely monitor quality, portion and cost control

Be able to communicate in English, both spoken and written, Cantonese and/or

French is a plus

Successful candidate will be responsible for the kitchen and lead a strong and dynamic team in a trendy restaurant.

Salary is 25K minimum for young chef, but negotiable depending the experience and motivation

Please send your resume to info@manmocafe.com