

New Life Psychiatric Rehabilitation Association

Established in 1965, New Life Psychiatric Rehabilitation Association is a leading non-governmental organisation specialising in mental health. We aim to make a positive difference by advocating for equal opportunities for people in recovery of mental illness, enhancing their quality of life and moving towards an inclusive society through direct services, social enterprises, mutual aid and family support. Starting from 1994, the Association has been developing diversified social enterprises, which cover business areas such as catering, retailing, eco-tourism, cleansing services, property management & direct sales services, to provide work & training opportunities for people in recovery of mental illness. We are now looking for high caliber candidates to join our catering team. Our website: www.nlpra.org.hk

新生精神康復會

新生精神康復會(新生會)成立於 1965 年，是專注發展精神健康服務的非政府社會服務機構。我們致力透過專業服務、社會企業、精神健康教育、推動互助及家屬支援，為精神病康復者爭取平等機會，協助他們改善生活質素，以達致全面融入社會。我們自 1994 年開始發展不同形式的社會企業，業務範圍涵蓋餐飲、零售、生態旅遊、清潔服務、物業管理及產品直銷服務。現誠邀高質素人才加入我們的餐飲團隊。我們的網站：www.nlpra.org.hk

1) Food Factory Manager

Job Description:

- Manage the daily operation in food factory, including the food production, purchasing & logistics & customer enquiry
- Quality and budget control
- Maintain hygiene, product & service quality
- Maintain necessary daily documentation & implementation of ISO22000 & HACCP
- Provide training for staff & trainees
- External communications and meetings

Requirements:

- F.5 or above with 2-3 management experience in food factory, priority given to candidate with experience in managing dessert & food processing factory & obtained the Hygiene Manager certificate
- Knowledge in ISO22000 & HACCP system is a must
- Strong leadership and management skills

- High self-motivated, independent with good communication skill
- Patient and willing to work with people in recovery of mental illness

Working hours:

7am – 5:30pm (shift duty)

8hrs/day, 6 days/week

2) Pastry Chef

Job Description:

- Perform day to day pastry & dessert making duties
- Ingredient & sauce preparation and sandwich & other food production
- Maintain the food safety & hygiene level to ISO22000 & HACCP standards
- Provide training for staff and trainees
- Research and develop new products to keep abreast with culinary trends
- Assist in the daily management and operation of the food factory
- Quality & budget control

Requirements:

- Self-motivated, positive & have a passion for pastry work
- Sound knowledge in food & pastry production and cooking skills
- 3 years or above of work experience in making French pastry, dessert & cake, priority given to candidate with Hygiene Supervisor certificate & operational kitchen experience
- Have a good knowledge in ISO22000 & HACCP
- Have a passion for helping people in recovery of mental illness reintegrate into the community
- Innovative and passionate in product development

Working hours:

7am – 5:30pm (shift duty)

8hrs/day, 6 days/week

3) Production Assistant

Job Description:

- Assist in performing daily operation including production of cake & dessert, ingredient & sauce preparation, customer service, packaging, quality control, product delivery, cleansing & administrative duties
- Implementation of ISO22000 & HACCP

Requirements:

- Knowledge in pastry & dessert production, sauce & ingredient preparation
- At least 2 years work experience in food factory or catering industry
- Knowledge of ISO22000 & HACCP is preferred

Working hours:

7am – 5:30pm (shift duty)

Full time: 8hrs/day, 6 days/week

Part time: 4-6 hrs/day, 6 days/week

1) 食品工場經理

職位簡介:

- 管理食品工場之日常營運，包括食品製作、採購、物流及客戶服務
- 品質及成本監控
- 保持環境衛生及清潔、產品及服務質素
- 執行 ISO 22000 食品安全管理及 HACCP 系統，並處理相關文件
- 提供訓練予員工及訓練學員
- 對外溝通及聯繫

要求：

- 中五或以上程度，具備 2-3 年食品工場之管理工作經驗，具管理甜品糕餅工場及持衛生督導經理資格優先考慮
- 必須具備執行 ISO 22000 食品安全管理及 HACCP 系統的相關知識
- 具良好的領導及管理能力
- 主動積極、獨立，並具良好之溝通技巧
- 有耐性及樂於與精神病康復者一起工作

工作時間:

早上 7 時至下午 5 時半 (需輪班工作及於假日當值)

8 小時/日，每週工作 6 天

2) 糕點師

職位簡介：

- 負責製作甜品糕點的日常工作
- 準備汁料，製作三文治及其他食品
- 執行安全及食物衛生標準 (ISO22000 & HACCP)
- 提供訓練予員工及訓練學員
- 緊貼飲食潮流，研發新產品
- 協助管理食品工場之日常運作
- 品質及成本監控

要求:

- 正面積極、性格開朗並熱愛食物製作
- 熟識食品及甜品糕餅製作，並具餐飲廚務經驗
- 具有 3 年或以上製作法式糕餅之經驗，具管理甜品糕餅工場及持衛生督導經理資格優先考慮
- 熟識 ISO 22000 食品安全管理及 HACCP 系統
- 樂於協助精神病康復者重投社會
- 對產品研發有創新意念及充滿熱忱

工作時間:

早上 7 時至下午 5 時半 (需輪班工作及於假日當值)

8 小時/日，每週工作 6 天

3) 廚務助理

職位簡介:

- 協助處理食品工場之日常營運包括製作糕餅、準備食材及醬汁、客戶服務、包裝、品質控制、送貨、清潔及文書工作等
- 執行安全及食物衛生標準 (ISO22000 & HACCP)

要求:

- 懂製作糕餅及備料
- 至少兩年食品工場或餐飲工作經驗

- 對 ISO 22000 食品安全管理及 HACCP 系統有認識者更佳

工作時間:

早上 7 時至下午 5 時半 (需輪班工作及於假日當值)

全職: 8 小時/日, 每週工作 6 天

兼職: 4-6 小時/日, 每週工作 6 天