



PAUL LAFAYET

PÂTISSERIE FRANÇAISE

Do you have the passion to deliver your best every day?
Are you looking for growth opportunities in a team environment?
Do you feel a sense of accomplishment in helping people?

If so, we are looking for a Senior Cook to represent Hong Kong's most successful French Pâtisserie in prestigious and quality-conscious locations. With 12 stores in Hong Kong, PAUL LAFAYET is the first premium French Pâtisserie, dedicated to bring French Taste to Asian palates. We are proud to provide "fresh-made, hand-made and daily-made" Pâtisseries and Macarons, with the highest range of flavors available on market, using the best quality ingredients ever.

SENIOR COOK – PASTRY & SAVORY

Key Responsibilities:

- Act as a assistant team leader for a sub section
- Assist in ensure the best efficient of the kitchen
- Assist in monitoring the duty roster, staff leave arrangements
- Maintain sound relationship for the kitchen staff

Requirements:

- Relevant experience in preparing desserts or pastry course complete in recognized culinary schools or institutes
- Passionate about French pastry
- Fast learner
- Good command in Chinese and English
- Good interpersonal skills and a good team player
- Immediate available is highly preferred

Remuneration & Benefits:

- Attractive remuneration package
- 6 days off per month
- Meal Allowances
- Birthday Leave
- Performance bonus
- Staff discounts

We offer an attractive remuneration package to the qualified candidate. Please send your detailed resume together with current and expected salary to: hr@paullafayet.com or by Fax to: 3583 0255

Data collected will be used for recruitment purposes only. Normally, applications will be responded within 3 weeks, otherwise will be considered as unsuccessful.