

Cathay Pacific Catering Services (H.K.) Ltd. is one of the largest flight kitchens in the world with the largest catering facility at Hong Kong International Airport, producing a daily average of 75,000 meals daily and serving over 40 international airline clients with an order fulfillment of up to 220 flights daily.

The Production Department incorporates 17 food processing, production and assembly areas with a staff contingency of over 800 people. The Production Department is the lead core of our business to provide the highest level of food quality, product safety and customer service.

We are looking for high caliber professionals to fill the following position. This position will be based at our facility at Hong Kong International Airport.

Executive Sous Chef – Western Cuisine

The job holder will report directly to the Executive Chef in overseeing the Production Department and lead our professional culinary team. He is the designated deputy to the Executive Chef in his absence.

Responsibilities

- Report directly to the Executive Chef, Head of the Production Department
- Assume full responsibility and accountability for all production functions for Western and Asian Cuisine
- Co-ordinate the macro functions and manages production processes by leading senior Chefs and Culinary Consultants
- Directly supervise all Senior Chefs and production kitchen activities on a daily basis to ensure that developed products, processes and SOPs are being adhered to as per prescribed documentations and specifications
- Provide staff training, ensure maximum productivity, food quality control and deliver excellent culinary and organizational skills
- Maintain, monitor, measure and improve quality performances to comply with the prescribed food quality and safety management systems
- Assists in Food cost variance management by ensuring correct product and recipe usage
- Conduct meal product presentations and meal evaluation tastings to internal and external customers
- Ensure cross sectional, inter/ intra-departmental functionality for effective communication, a positive team spirit and a harmonious working environment.
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Requirements

- Competent knowledge of Western style cooking, Asian food knowledge, Halal and Kashruth cooking knowledge, a flair for Chinese Cuisine and large scale cook /chill food production system, processes and logistics
- Strong knowledge of product, market and culinary development trends
- At least 15 years of international working experiences in the hotel and catering industry, preferably in

in-flight catering and/ or food processing/manufacturing

- Detailed knowledge of HACCP system, advanced hygiene management and ISO 9000 – 22000
- Good management and administrative skills
- Sound judgment to prioritize activities with detail-oriented and analytical mind
- Display excellent managerial behaviors and trades
- Effective communication and interpersonal skills
- Excellent presentation skills and possess up-front personality in presentation to customers, staff and management
- Visible leadership skills with teamwork building strength
- Process structured and pro-active mindset
- Creative and be able to deliver world-class customer service by demonstrating excellent customer care and relationship management
- Good command of English, both spoken and written
- Practical knowledge in MS office applications and able to work with ERP system components

We offer a competitive remuneration package and full range of benefit. Interested parties please send your resume via post, email or fax to Personnel and Training Department.

Post: 11 Catering Road East, Hong Kong International Airport, Lantau, Hong Kong

Email: recruitment@cpcs.com.hk

Fax: (852) 2116 0523

Personal data collected will be treated in the strictest confidence and only be used for recruitment related purpose. Applicants who do not receive notification for interview within six weeks may consider their application unsuccessful.