

Head Chef

The OCH is a group of British Style Pub Restaurants established in 1977 serving traditional pub grub. The OCH is opening a new Gastropub in Wanchai and it is now recruiting a Head Chef to help launch the pub opening in September.

As Head Chef, you will be given full autonomy on the Traditional British Menu. At the same time, you will be required to produce menu items that are popular with the local Chinese clientele without losing the Britishness of the dishes you create.

You will be required to work closely with the Group Operations Director of the company in a hands-on role organising a team of cooks in the kitchen. At the same time you will be responsible for all kitchen admin to ensure that the department hits all financial targets without compromising the high standards of cooking and presentation.

Requirements:

- A strong team leader
- A career in gastro pubs or restaurants.
- A minimum of 2 years' experience in all areas of kitchen and financial management.

Please forward your CV to info@samyo.com.hk with a short paragraph stating your suitability of this position and attach two (2) representative photos of the dishes that you created best suited for a for British gastropub.