

帝都酒店

ROYAL PARK HOTEL

We invite high caliber candidates to apply for the following position:

Executive Chef

Job Responsibilities:

- Prepare budget, project and monitor food & labor costs.
- Plan menus, create new recipes and set up special festive promotions.
- Manage food preparation and cooking to ensure food quality standards are met.
- Train kitchen staff to ensure food is prepared according to budget and standards.
- Manage the inventory of food supplies and equipment. Replenish stock according to projected needs.
- Ensure kitchens adhere to sanitation and safety laws.
- Able to handle difficult situations with professionalism.
- Shift duties required.

Requirement:

- Minimum 10 years' relevant experience in hospitality industry and experienced in Food & Beverage and Kitchen management.
- Holder of Food Hygiene Manager / Supervisor certificate.
- Must be on top of trends in the food-service industry and keep the hotel menu fresh and appealing to clientele.
- Good team player and able to work under pressure.
- Self-motivated with strong interpersonal, communication and leadership skills.

Please forward full resume with current and expected salary via email to:

irenechu@royalpark.com.hk

Attractive remuneration will commensurate with qualifications and experience.

Please visit www.royalpark.com.hk for more details.

*Royal Park Hotel provide equal opportunities and welcome applications from all qualified candidates.
Information provided will be treated in strict confidence and used only for recruitment related purposes within the group companies.
Applicants who are not contacted within 3 months may consider their applications unsuccessful.*

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