

Upper Café & Stores (Asia)

We are one of the largest F&B group, with stores in Hong Kong, Macau, China, Singapore and Malaysia. We are now looking for a **Head Chef / Senior Sous Chef** to lead our expanding team and to manage in different ventures of counters in Hong Kong.

Responsible:

- To supervise and be responsible for the overall daily operation in the Kitchen.
- Using the training materials to train employees to meet standards to maintain high quality work force.
- Coordinate operations with other departments.
- Inspect all kitchen equipment are function and suppliers for repair work if need.
- Achieve the financial target.
- Ensure all recipes are followed to the company's standard and prepare the food according to the specifications.

Requirements:

- Higher Diploma in hospitality, business, marketing or related discipline.
- Minimum 10 years relevant experiences in managing a medium size kitchen.
- Good command in speaking and written in English and Chinese is a must.
- Proficient knowledge of running a chain restaurant and Strong leadership and excellent organization skills.

We offer competitive package and full range of benefits. Interested parties please send your resume via Email: anderis615@yahoo.ca