



Commis Chef 初級廚師

LEARN HOW TO COOK LIKE JAMIE OLIVER!

The Company

Jamie Oliver put his love, passion and genuine admiration for Italian food in to our wonderfully versatile menu. It's fresh, authentic, imaginative - great quality that's also affordable - but our success is due to real people who work as a team and believe in what they're doing.

Location: Causeway Bay

Responsibilities

- You will have passion for working the following sections; grill, fish & sides, antipasti/desserts, prep and pasta
- To produce menu items for service co-ordinating with other departments, maintaining the highest standards and always adhering to the spec to achieve the correct quality, appearance and portion size.

Benefits

- We provide a competitive salary package
- An excellent training programme so you can be an expert in all things Jamie Oliver!
- Flexible working schedule
- We want our staff to become our next leaders. With our training and your passion we will help you get there
- Staff meals and discounts
- Statutory holidays
- Annual Leave

-You must be eligible to work in Hong Kong

To apply please visit our careers page at www.jamiesitalian.hk or contact Vanessa by whatsapp on 5971 9645 or email your CV to hr@bigcatgroup.co

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