



Calling for Passionate Individuals

As Hong Kong's third largest coffee house and leading food and beverage group, Sir Hudson Group is made up of the uniquely tasteful dining concepts.

caffe HABITU

caffe HABITU the table

HABITU All Day

Since its establishment in 2003, the group has been sharing its love of good food, exceptional coffee and fine wine with gourmands from around town.

Head Chef - Cake & Dessert

Responsibilities

- Responsible for the entire production of cake & dessert products such as quality assurance, financial control and food safety
- Research and develop new cake & dessert products and keep abreast of culinary trends
- Lead and monitor the kitchen staff
- Conduct training for staff development

Requirements:

- Relevant work experience
- High volume restaurant production experience is necessary
- Western restaurant production or 5* hotel experience is a plus
- Good knowledge of cake and desserts
- Creative and have the ability to develop innovative new menu
- Excellent knowledge of kitchen management and hygiene management
- Strong inter-personal and presentation skills
- Highly self-motivated and able to work under pressure

This is a local position with a competitive base salary and bonus scheme. Interested parties should send a full resume to hr.hq@sirhudson.com