



agnes b.

**Agnes b. HK Limited**

## **Sous Chef - Chocolate**

### Responsibilities

- Responsible for product development and quality control of b. DELICES;
- Conduct research and develop new items for essential and seasonal chocolate products;
- Source new potential products and ingredients from manufacturers around the world;
- Ensure chocolate production at high quality standard by vendors;
- Prepare production manual and storage guidelines;
- Liaise with different parties to ensure smooth launch of products;
- Provide chocolate product training to front-line staff;
- Ensure the production process and work environment is comply with relevant ordinances, rules and regulations;
- Other ad hoc duties as assigned.

### Requirements

- Diploma in Culinary or equivalent vocational training certificate;
- Minimum 8 years' solid experience in chocolate production;
- Well-versed in food and kitchen hygiene, and work safety related ordinance;
- Chocolate lover with passion and good knowledge of desserts;
- Good team player with strong interpersonal skills;
- Computer literacy;
- Good command of spoken and written English and Chinese.

We offer competitive remuneration package to successful candidate. Interested parties, please send your resume with current and expected salary to [recruit\\_happybusiness@agnesb.com.hk](mailto:recruit_happybusiness@agnesb.com.hk)

\* All personal data collected will be used for recruitment purpose only.