



Man Mo Cafe a unique culinary concept which serves delicate bites inspired by Chinese cooking methods and infused with European flavours and ingredients, resulting in a contemporary, playful form of dim sum that will please both the traditionalist and the novel-seeking foodie. Have a strong creativity. Have a minimum of 3 years experience as Head Chef of a western restaurant. Be fully qualified in hygiene management. Have a full knowledge of stock control and ordering procedures. Have a strong knowledge of western cuisine. Create new recipes for our contemporary dim sum menu. Closely monitor quality, portion and cost control. Be able to communicate in English, both spoken and written, cantonese and/or french is a plus

Successful candidate will be responsible for the kitchen and lead a strong and dynamic team in a trendy restaurant.

Salary is 23K minimum for young chef, but negotiable depending the experience and motivation

Salary: \$23,000.00 /month

Required experience:

3 years as a chef, creativity will be an important point: 3 years

ID Sponsorship could be considered for the right candidate.

Please contact and send a CV : [manager@manmocafe.com](mailto:manager@manmocafe.com)