

GSA is looking for Cantonese Chefs for projects around the world.

Chinese Mater Chef onboard Super Yacht

China

GSA and its client owns and operates one of China's largest and most prestigious super yachts that is moored between in Sanya, China and Hong Kong. The Vessel is 50 meters long has a full commercial kitchen and accommodation for up to 30 guests and crew.

We are looking for a Chinese chef that specialises in Cantonese and Szechuan cuisine at a high level for the owners and his family members (10 in total) in addition he would be expected to prepare simple Western cuisine for the crew and children. The ideal candidate will have been a private chef onboard a yacht in the past and understands how to order, plan menus and do mis en place for long journey's at sea, the yacht is moored next to a five star hotel and the chef can use these facilities to prepare for voyages.

Selected candidates should hold a passport that allows them to travel freely in and out of China (Not a PRC passport), they should be able to converse in Chinese and English and have a patient and cooperative attitude.

The role offers a base salary of approximately US\$ 6 – 8 k per month net, plus bonus, 30 days paid annual leave and accommodation on the boat. The chef can secure their own accommodation in Sanya should they wish to do so.

Interested parties should send a CV in Word format to Mary Tsang on mary@gsa-asia.com

Cantonese Private Chef

Paris/London

Our client is a wealthy businessman originating from Hong Kong, he and his family own numerous; homes, estates and yachts around the world. We are looking for a Cantonese master Chef to head up the Chinese Kitchens at their private homes in Paris and London. The chef will be based in Paris but may need to travel to London by train on few times per month.

The selected chef will have a proven track record working in leading hotels and/or restaurants and be an all-rounder.

This is a hands on position and the chef will be involved in all aspects of the Chinese food production from; sourcing of ingredients, menu planning, staff training and actual cooking and presentation of the food.

The ideal candidate will be flexible and used to thinking on his feet, able to solve problems and willing to pitch in with other departments when need be.. The chef should be currently be based in Europe and have valid working papers.

This is a local position based in France (or London) the chef will be expected to have their own accommodation and pay their own taxes. The base salary will be in the region of 5-8K Euros per month

Interested parties should send a CV in Word format to Mary Tsang on mary@gsa-asia.com