



We are a private members club in REPULSE BAY 淺水灣, with two successful sites in London UK. We provide a home away from home for families, run amazingly creative classes and put on the best kid's birthday parties ever. With all that on the go, we're on the lookout for the following role.

Head Chef

Job Description:

- * To function as a Head Chef in our casual dining venue, hands-on as part of the team
- * To ensure operations are focused on a consistently high quality of product and service delivery
- * To ensure operational systems, policies and procedures run efficiently
- * To create menus and dishes to suit customers
- * To liaise with senior management team to ensure quality, consistency and development of the concept, brand and products.
- * In charge of all food costs, stocktakes, scheduling of the kitchen
- * In charge of forecasting supply, and estimating costs
- * Strong background in menu costing and development
- * Able to deliver consistent standards of food and help lead and develop team members to ensure an efficient and productive team.
- * Monitor sanitation practices to ensure that employees follow standards and regulations.

Requirements:

- * Experience in Asian and Western cuisine
- * Familiar with working in a small team and space
- * Able to work efficiently and multi task on several events
- * Experience in menu costing and development
- * Experience in parties/events/banquets

We offer competitive remuneration and medical benefits for full time staff. Interested parties please send full resume with availability and expected salary to E-mail: joinourteam@maggieandrose.com.hk or call 852 2638 7192