

Upper Café (Asia)

We are one of the largest F&B group in the APAC region, with stores in Hong Kong, Macau, China, Singapore and Malaysia. We are now looking for “Sous Chef, South East Asia Cuisine” to lead our expanding team in Hong Kong and Shanghai.

- We are a well-known conglomerate with over 25,000 employees in Hong Kong

What we can offer?

- Valuable working experience in a sizable organization
- Attractive benefit package

What are your responsibilities?

- Responsible for the menu design and food concept development
- Ensure and maintain high standards of service, hygiene, health and safety and compliance
- Assist the Senior Sous Chef to monitor the operation of the kitchen
- Lead the catering team and maintain a strong and consistent team spirit

What skills/qualification will you need?

- Minimum 5 years' experience from 5-star hotels or reputable large catering organisations
- Experienced in large scale banquet and catering operation
- Candidate MUST have background in *SEA cuisine (Singapore, Malay, Thai, Indonesian, Korean)*
- Fully trained on HACCP rules and regulations
- Good command in English

Who would be suitable for the position?

- High creativity, good administrative skills and computer literacy
- Hands-on approach to training, development and service excellence

We offer competitive package and full range of benefits. Interested parties please send your resume via email:

Email: kit615@hotmail.com