

**Title:** Cold Kitchen Production Section Head

**Department:** Kitchen

**Immediate Supervisor:** Cold Kitchen Production Sous Chef

**Meeting to attend:** Kitchen meeting

**Responsibilities:**

The Section Head is responsible for the daily operation in the assigned kitchen to meet the expected standards. During your time you are fully in charge for the food production.

**Salary:**

**24,000HKD to 25,000HKD**

**Further responsibilities are:**

1. Daily controlling of production to make sure that standards are being met.
2. Checking the setup of stations (Buffets) are on time for each service period.
3. Make sure all food is prepared by recipes.
4. Make sure food quality and quantity meets our standards.
5. Make sure food is sent to correct area on time.
6. Notify Sous Chef of any problems or complaints or solve immediately when they arise – EMPOWERMENT.
7. In Charge that professional work procedures are in place.

**Contact:**

Please contact Chef Jason at [executive\\_chef@hkfc.com](mailto:executive_chef@hkfc.com) for more information.