



Remarkable Careers in the Hong Kong Jockey Club

Our Catering Department manages one of the largest and most diverse catering operations in Hong Kong. We provide a wide range of catering, sports and recreation facilities for Members and their guests in three Clubhouses. In addition, both Happy Valley and Sha Tin Racecourses have numerous catering facilities used by Members, non-members and corporate organizations for a variety of functions.

Sous Chef (ref: HTV_Sous Chef)

You will

- assist the overall in charge of the culinary team in F&B outlets to plan and ensure the production and distribution of food meet customer requirement and hygiene standards
- monitor food production, quality and consistency according to recipes and Club's standards
- ensure the adequate supply of food items and monitor wastage for appropriate adjustment in preparation
- determine and monitor the required mis-en-place to ensure smooth operations
- implement production schedules to ensure the fullest utilization of manpower and equipment

You should have

- a minimum of 6 years' relevant experience in prestigious hotels or restaurants with 3 years in a similar position
- good knowledge of hygiene management system
- good knowledge of the latest market trends and contemporary food presentation know-how
- encourage consistency in producing excellent food to exceed guests expectation
- excellent people management practices with good communication skills

Application

Please send your CV to recruit7@hkjc.org.hk (please quote the ref. no)
The level of appointment will commensurate with qualifications and experience.
Only shortlisted candidates will be notified.

Job Type: Full-time

