



## Head Chef / Sous Chef

### Your Role:

- Manage and maintain the efficiency of kitchen operations and ensure excellent culinary quality served to our guests at all time
- Establish effective operating procedures and work with internal Purchasing Department on food purchase, costs and quality control
- Monitor and maintain the highest standard of restaurant sanitation and safety
- Keep abreast of market trend and develop new menu from time to time
- Involve in hiring of kitchen personnel and deliver training to new and existing team members
- Manage staff performance and provide positive or corrective feedback to ensure their capability in culinary production up to Group's standard

### Requirements:

- Diploma or above in culinary management or a related discipline is preferred, with qualification of hygiene management
- Minimum of 5 years' relevant experience, with at least 2 years in managerial role
- Excellent planning, leadership, interpersonal and communication skills
- Strong ability to work and resolve problems independently
- Good command of spoken English and Chinese

(Candidate with less experience will be considered for the position of **Sous Chef**)