

Job Title: Sous Chef (Chinese)

Responsibilities:

- Administers all aspects of food preparation, sanitation and Team Member routines
- Ensures that the kitchen is clean, well-stocked and problem-free. Maintains food orders, work orders
- Ensures quality production & compliance with guest requests at various outlets
- Checks regularly on conditions of tools and machineries and reports immediately back to Executive Chef in order to prevent interruption to the kitchen's operation
- Ensures efficiency and required standards of food production at various kitchen outlets. Ensures adequate supply of raw materials.

Requirements:

- High School Degree or Technical School Degree or equivalent training preferred
- At least 15 years experience in hospitality industry. Minimum of five years previous supervisory experience in Asia at same industry or 4-5 star hotel establishment
- Two years previous experience in a related position
- Western cuisine, Asian and Chinese cuisine experience required in an a la carte restaurant and large banquet operation
- Working knowledge of menu planning, soups, sauces, meat, poultry and seafood items.
- Working knowledge of point of sales
- Working knowledge of Chinese banquet cooking and operation concept

Interested parties please send your full resume stating present & expected salary to HR Department by email to hr@asiaworld-expo.com.

Personal data collected will be used for recruitment-related purpose only.

AsiaWorld-Expo Management Limited is an equal opportunities employer.