

Japanese Executive Chef

Job Description:

1. Ensure overall operational efficiency at assigned F&B outlets;
2. Oversee the cooking, preparation and presentation in cooking;
3. Submit menu proposals as required. Introduce seasonal delicacies. Arrange costing and calculation for all recipes;
4. Maintain close working relationship with various F&B outlets to contribute to the co-ordination of F&B service;
5. Select new employees. Oversee training for staff. Provide direction and advice to staff.

Requirement:

1. Minimum 8 years related experience with at least 2 years in Japanese Executive Chef level;
2. Secondary 5 or above;
3. Good planning and training skills;
4. Extensive co-operation and co-ordination skills with related departments;
5. Nationality should be Japanese.