



英皇娛樂酒店  
Grand Emperor Hotel

## 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.

We offer an attractive remuneration package and career opportunities to the successful candidate. Interested parties, please send your full resume to Human Resources Department, Grand Emperor Hotel, No. 288 Av. Commercial de Macau or e-mail to [hr@grandemperor.com](mailto:hr@grandemperor.com)

\* Information provided will be for the purpose of recruitment only \*