



Location **Philippines**

JobCode **201201-1921**

Chinese Chef de Cuisine

Property Information

This resort hotel is located in a tropical island; it is a secluded retreat in a magnificent setting. The resort reflects a warm, friendly and relaxed ambience amidst lush gardens, white sandy beaches and sparkling pools. Providing guests exceptional pampering and relaxation at the spa, engaging resort activities, exciting water sport options and delectable cuisine.

Brief Job Description

- Handles the entire Chinese kitchen operation for all functions
- Establishes, all concepts, menus, promotions, special events together with the Executive Chef
- Adheres to established policies and procedures, local safety and hygiene codes and makes sure that the rest of the culinary staff does the same
- Ensures quality control, consistency of standards and authenticity of products while ensuring the production are within the budget allowance of the establishment
- Develop effective training plans for all kitchen staff

What is expected from a suitable candidate

- Experience in the same capacity for at least 4 years
- Extensive knowledge in creating authentic Chinese cuisine
- Previous working experience in China would be beneficial
- Strong leadership, management and organizational skills
- Have a proven track record in menu development including creation, costing and implementation
- The ability to train, develop and lead a team of employees of varied skill levels

Remuneration package and job related information

Preferred Starting Date: **ASAP**

Interested Professionals please send your:

Complete Resume or Curriculum Vitae
Profile Image
Photographs of your Signature Dishes

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