

Cathay Pacific Catering Services (H.K.) Limited (CPCS) is one of the largest flight kitchens in the world with the largest catering facility at Hong Kong International Airport serving over 45 international airline customers.

We are looking for high caliber professional to fill the following position.

## Sous Chef – Research and Development (Chinese Cuisine)

## Responsibilities

- Actively assist Head of Culinary Product & Process to manage development plans with appropriate resource engagement to follow the development cycles of existing products and services as well as new Asian culinary ideas and innovation
- Manage all Asian Cuisine base product development and liaises with the Culinary team on menu design, yield and specifications
- Monitor the food variance, yields and product information and manages the data appropriately within our existing ERP components
- Oversee the daily operation of the Culinary Product & Process, including reviewing production procedures to enhance productivity, quality and consistency
- Manage communication processes to internal and external customers for full engagement of all stake holders
- Ensure the quality standards according to set specifications and SOPs are strictly adhered to and looks for continuous improvement opportunities to achieve product and service excellence
- Supervise the coordinated functions and hygiene standards and guidelines of the department

## Requirements

- Secondary/ tertiary education in vocational schools and/ or hotel schools with relevant degree and/ or diploma and certifications, preferably with diversified professional trained and work experienced Chefs career background
- Sound knowledge in Food Safety Management, Food/Nutrition study and Food Business Management is a must
- At least 10 years of practical experience in senior Asian/Chinese culinary positions and/ or food production management
- Global exposure and diversified experience in food production and manufacturing
- Excellent knowledge and skills in food handling, product development, menu planning
- Creative, innovative and be able to think out new ideas
- Strong presentation skills and posses up-front personality in presentation to customers, staff and management

Sound communication skills and be able to show well groomed behaviors in the relationship
with staff, peers, superiors and internal/ external customers  We offer a competitive remuneration package and a full range of benefits. Interested parties
please send <b>your resume</b> with <b>your current and expected salary</b> to <u>recruitment@cpcs.com.hk</u> <u>on</u> <u>or before 26 August 2022</u> .
Personal data collected will be treated in the strictest confidence and only be used for recruitment related purpose by Cathay Pacific Catering Services (H.K.) Limited only. Applicants who do not receive notification for interview within six weeks may consider their application unsuccessful.