

## **CHEF DE PARTIE – 1 Vacancy**

### **JOB SCOPE**

- Responsible for proper preparation for all dishes with regards to basic preparation, taste, temperature, garnishing, and timing in accordance to the requirements;
- Strong knowledge of Western and Asian cuisine;
- Responsible to do the costing & budget report for finance department;
- Responsible in manpower planning such as shift roster
- Supervise subordinates and ensure proper coverage of staffing in the team;
- Ensure proper handling and storage of all food items;
- Assist with inventory, and managing the supplies;
- Keeps the work area clean and tidy;
- Adheres strictly to safety and sanitation regulations;
- Maintain proper personal appearance, hygiene and sanitation;
- Any adhoc duties as assigned by the superior /management

### **REQUIREMENT**

- Candidate must possess at least Diploma or Degree in Food & Beverage Services Management, Hospitality, Tourism / Hotel Management or Others which equivalent;
- Able to work under pressure and beyond the call of duty;
- Be able to work effectively as a team member with strong communication skills;
- At least 5 years of working experience in the related field is required;
- Preferably Senior Executives specializing in Hospitality Industry / Hotel Management /Tourism Management.