

## Chef 外籍主厨

**Location:** Guangzhou

**Sector:** e-commerce / Luxurious products

**Starting date:** ASAP

**Job Reference :** CDS-2023-037

### ABOUT THE COMPANY

Our client is one of the largest e-commerce sites in China, they are specialized in online discount. They mainly sell clothing and cosmetics, but also develops a variety of other products such as small home appliances, toys and daily necessities.

### RESPONSIBILITIES

1. Assist sous chef in developing kitchen management systems, service standards, operating procedures, and job responsibilities for various positions, and assign daily tasks to ensure smooth operation of the kitchen.
2. Familiarization with various types of ingredients (Including origins, characteristics, nutrition facts & prices, etc. as well as seasonal varieties, and strictly monitor the quality of ingredients.
3. Check pre-preparation work, monitor ingredient consumption, and prepare emergency ordering and additional purchase plans as needed.
4. Control portion sizes and quality of dishes, ensure adherence to operating procedures, and supervise staff compliance.
5. Assist head chef in collecting feedback from guests regarding food quality and market trends, and continuously develop new dishes.
6. Assist head chef in deploying manpower and technical resources effectively, and supervise work progress at all positions, coordinating all work processes.
7. Inspect the operation of kitchen area facilities and equipment, assume regulatory responsibilities, and ensure proper usage of facilities and equipment by employees to prevent accidents.
8. Check inventory levels in various storerooms, establish inventory standards, develop procurement and consumption plans, and avoid waste or expiration of ingredients.
9. Maintain constant communication and cooperation with front-of-house colleagues, and treat every guest with utmost attention.
10. Conduct regular meetings to ensure daily operations and continuously improve product quality, cost control, and customer satisfaction.
11. Develop training plans on a regular basis, covering areas such as dish development, technical training, and general knowledge, to continuously improve team skills.

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12. Ability to work independently.

## REQUIREMENTS

1. College degree or above, with more than 5 years of working experience in the same position
2. Very familiar with French or Italian customs, working or living in France and Italy for more than 10 years is preferred
3. Dedication in French & Italian cuisine is a must.
4. Rich professional culinary/restaurant management experience in both technical and administrative domain, including at least 3 years of working experience in international luxury five-star hotels.
5. Proficient in cost control, food ingredients, nutrition management.
6. Familiar with food safety and sanitation standards, able to manage back-end kitchen work according to regulations and standards.
7. Proficient in European cuisine, mainly French Cuisine, with knowledge in other cuisines as well. Able to innovate and develop new dishes.

## APPLICATION

Please send your resume and your motivation letter to:

[sc-recruitment@ccifc.org](mailto:sc-recruitment@ccifc.org)

**Mail subject :** Your name | Chef - Guangzhou [CDS-2023-037]

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