

Sous Chef

- Responsible for the efficient operation of the kitchen.
- Ensure the quality, freshness and the hygiene aspects for all food preparations as well as the presentation of the dishes served.
- Keep abreast on new ingredients/products that may improve the quality of food as well as cost savings.
- Discuss and recommend menu price adjustments.
- Work with Executive Chef in determining quality and quantity purchase of food materials/ ingredients.
- Work together with other kitchen to ensure that food served in functions as well as during buffet service are timely and are replenished regularly.
- Ensure the quality of all food items and check regularly the taste, temperature and visual appeal. Ensure that all dishes prepared are uniform and that established portion sizes are adhered to.
- Determine on the basis of expected volume of business, quantity of food to be prepared being careful to hold over or under-production to a minimum.
- Experience in Japanese / Western / Asian / Banquet Kitchen is essential
- Good, creative culinary skills with sound working knowledge of the kitchen
- Good interpersonal skills
- Ability to thrive under pressure

Requirements:

- Minimum 3 years related experience and/or training; or equivalent combination of education and experience
- Working knowledge of Excel, Microsoft Word, and Power Point software programs.
- Food Hygiene certificate
- Possesses knowledge of sanitation standards.
- Demonstrates teamwork and customer service focus.
- Demonstrates excellent communication skills.
- Knowledge of food inventory
- Understanding of various cooking methods, ingredients, equipment and procedures

To apply for the above positions, please send your full resume to careers@fullertonhotels.com