

西餐廚助

職責：

- 協助各類型食材的前期準備工作，例如肉類加工、清洗蔬菜等；
- 烹調及準備伴碟菜餚；
- 協助搬運及補回食材貨品；
- 依照食物安全重點控制系統操作；
- 恆常保持廚房整潔；
- 依照食物安全重點控制指引儲存食品於冰櫃內；
- 當上級不在崗位時，需要協助相關職務，並且完成委派的其他任務；

職位要求：

- 中學畢業或同等學歷程度；
- 至少兩年西餐廚房工作經驗，並具有五星級標準制定的水平；
- 基本烹飪知識；
- 具備組織能力、主動、自發性強及具團隊精神；
- 良好的中文溝通能力；懂英語/普通話優先考慮；
- 需輪班工作；

本公司提供多項福利：年終雙糧、年終業績花紅、有薪年假、勤工獎、膳食津貼、購物優惠、在職培訓、醫療福利、良好晉升機會。

有意者請親臨南灣新八佰伴十三樓接待處填寫職位申請表格。填寫時需清楚列明申請職位及要求待遇、攜帶近照一張，亦可將應徵履歷電郵至 hr.glp@newyaohan.com。應徵者所提供的個人資料，只用作招聘用途，一切絕對保密。

To cope with our rapid growth, we are looking for high caliber individual for the following position:

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Responsibilities:

- Assisting in the food preparation process like meat fabrication, washing vegetables etc.
- Cooking and preparing elements of the dishes
- Assisting with deliveries and restocking
- Follow HACCP protocols
- Maintain kitchen cleanliness
- Proper storing of ingredients in fridge and freezer HACCP protocols
- Perform duties assigned by supervisor and assume responsibility in the absence of other Commis

Requirements:

- Secondary school graduated or equivalent
- With experience in similar job role or equivalent or minimum of 2 years experiences in kitchen operation with working experience in 5-star standard establishment
- Basic cooking knowledge
- Organized, initiative, self-motivated and a good team player
- Good communication in Chinese; capable to communicate in English/Mandarin is an advantage
- Required to work on shift

We offer competitive remuneration package including meal allowance, medical scheme, discretionary bonus, double pay and pension fund with excellent career exposure opportunities to the right candidate.

Interested parties, please apply with full resume in MS Word format with present and expected salary via e-mail to [**hr.glp@newyaohan.com**](mailto:hr.glp@newyaohan.com)

Company website: www.newyaohan.com

(Personal data collected will be used for recruitment purpose only)