Sheraton Grand
MACAO HOTEL
COTAI CENTRAL
澳門喜來登金沙城中心大酒店

副主廚

在喜來登酒店，我們超越自己所做的一切。我們的靈感來自于客人以及相互交流，並推動我們把事情做得更好。我們熱愛自己的事業，我們傾盡所有。當客人入住我們酒店時，我們提供的絕不僅僅是一間帶床的客房。這是一種體驗。我們正在尋找準備超越自己所做的一切的人。如果您下定決心，真正推動並改善自己和周圍其他人的生活，我們鼓勵您與喜來登攜手譜寫未來的職業生涯。

負責協助監督廚房各個部分的操作以及每個員工下屬，以符合 5 星級的產品標準。並為主廚和行政助理總廚提供營運支持，致力提高客戶滿意度並保護酒店資產，以實現部門目標。

具有政策和程序知識，與客戶關係和溝通良好，與他人合作精神，廚房和食品準備程序等是這份工作成功的關鍵因素。

工作職責：

- 根據公司政策和程序，正確使用及保養酒店設備，爐具或其他資產。
- 遵守公司和部門的政策和程序。
- 協助其他員工以確保提供合適的客戶服務。
- 以專業和積極的方式滿足客人的服務需求。
- 支持和尊重所有同事。
- 根據 HACCP 指南，在適當的溫度下準備所有潛在有危險的食物。
- 確保食品的質量，並在產品不符合規格時通知上級
- 根據食品安全法例，熟悉酒店所屬部門及崗位的食品安全知識。
- 對烹飪充滿熱情，令客人超出期望。
- 根據食譜，食物質量標準和食物準備清單等規格和來烹飪及準備食物。

職位要求：

- 具技術或職業學校學位
- 至少 3 至 5 年的相關工作經驗
- 具良好的中文和英文溝通能力
- 5 星級酒店經驗優先

萬豪國際為一家平等雇主，致力聘請多元化人手，營造共融文化。萬豪國際集團承諾雇佣不同背景的員工並支持多元包容的文化。

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Demi Chef

At Sheraton, we go above and beyond in everything we do. We are inspired by our guests and one another – and are driven to make things better. We love what we do, and we give it all we've got – on property and off. When guests stay with us, it's not just a room with a bed that they're buying. It's an experience. We're looking for someone who is ready to go beyond in everything they do. If you are someone with a genuine drive to improve your life and the lives of those around you, we encourage you to explore careers with Sheraton.

Responsible for conducting the individual operational aspects of respective kitchen section and respective section of each subordinate associate in meeting dictated 5 star product standards. Operational support to the Chef de Partie and Sous Chef in meeting all divisional targets and objectives with a view to maximum guest satisfaction and protecting all assets of the Hotel.

Critical tasks such as policies and procedures, guest relations, working with others, general kitchen and food preparation are key ingredients to success for this opportunity.

Core work activities include:

- Protect company tools, equipment, machines, or other assets in accordance with company policies and procedures.
- Follow company and department policies and procedures.
- Assist other employees to ensure proper coverage and prompt guest service.
- Address guests' service needs in a professional, positive, and timely manner.
- Support all co-workers and treat them with dignity and respect.
- Prepare all potentially hazardous foods at the correct temperature according to the HACCP guidelines.
- Ensure the quality of the food items and notify manager if a product does not meet specifications.
- Maintain up-to-date knowledge of company Food Safety Programs within assigned area of responsibility, as well as all local, state, and federal regulations.
- Show effort and passion to cook great food to exceed guest expectation.
- Prepare and cook food according to recipes, quality standards, presentation standards, and food preparation checklist, establishing priority items.

Minimum Job requirements:

- Technical, Trade, or Vocational School Degree
- At least 3-5 years of related work experience
- Chinese and English Language Proficiency if possible
- 5 star hotel experience is preferred
- Five-star hotel experience or related work experience is an advantage

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