

## 廚師學徒 / Apprentice Chef

### 職責

- 協助烹調及備餐, 食材處理及預備製作出品
- 支援廚房的日常運作及保持廚房環境清潔
- 確保廚房食品安全衛生標準
- 遵從及執行上司的指示

### 要求

- 歡迎應屆畢業生或至少 1 年或以上的西餐餐廳工作經驗
- 持基礎或專業烹調證書課程或以上為佳
- 良好溝通技巧及人際關係
- 積極學習及有責任心

## Management Trainee (6 months – 1 year )

We will have 3 parts of training (@2-4 months) provided by our company  
**Office - Provide administrative and clerical support to Finance, HR & Marketing Department.**

**Outlet – Perform daily restaurant operations.**

**Central Kitchen – Perform general duties for Cuisine / Pastry which produce products following. Such as prepare ingredient and product finishing.**

### Requirements:

**Organised, self-initiative and willing to learn**

**Mature, self-motivated and hardworking**

**Good communications and interpersonal skills**

**Good speaking in Chinese, English and Mandarin**

## 甜品廚師/西餐廚師

### Chef de Partie- Pastry / Chef de Partie -Cuisine

- 負責廚房整體日常運作/ 負責西餐烹飪及處理食材
- 負責甜品, 糕點製作及設計
- 監控食材庫存
- 按照制定的食譜製作食物
- 檢測冰箱及食品溫度、急凍程序、食品儲存

## 售貨員/店務員

### Retail Sales Associate

- 一般售貨員/店務員工作,
- 負責店舖日常運作,
- 服務顧客,
- 整理及陳列商品,
- 入單及收銀,
- 接待顧客及解答查詢,
- 銷售貨品, 協助店舖營運