

CHEF

- EMPLOYER'S NAME: Regalia Hotel Group
- JOB LOCATION: Suzhou
- POSITION: Full Time
- CHEF EXPERIENCE REQUIRED: At least 2 years experience in 5-4 star hotel
- PROPERTY TYPE: Boutique Resort
- JOB DESCRIPTION:
 1. Responsible for ensuring that all Resort guests have the highest quality culinary experience possible while maintaining a profitable department.
 2. Capable of serving as a "roundsman" and assisting in all aspects of culinary operations to include; al a cart, banquet, garde manger, pastry and saucier'.
 3. Assists in the day-to-day supervision of culinary and stewarding employees, in the absence of the Executive Chef or other speciality Chefs.
 4. ESSENTIAL JOB FUNCTIONS INCLUDE BUT ARE NOT LIMITED TO:
 - a. Exhibits a professional demeanor through appearance and by maintaining a positive attitude toward all employees and guests
 - b. Capable of working within a motivational atmosphere and assisting to building a cohesive culinary/kitchen team.
 - c. Is actively involved in the daily operation by being "hands on" through modeling proper culinary techniques and working along side employees
- EMAIL RESUME TO: hr-shanghai@gch-china.com
- AVAILABILITY: Immediately
- COMPENSATION: Competitive
- MINIMUM JOB REQUIREMENT:
 1. Work Experience: 2-4 years of culinary experience as a Lead Cook or Sous Chef serving Western and Asian Cuisine.
 2. PREVIOUS SUPERVISORY EXPERIENCE: 1-2 years supervising a culinary team in a high volume production environment
 3. Language Ability: Proficiency in Mandarin is a MUST.
 4. Education: Culinary Degree/Certificate is a MUST. Required to have Current Certification as a Professional Food Handler .
- CONTACT INFORMATION:
 - 📧 Ms. Sarah Cai – HR Manager
 - Email: hr-shanghai@gch-china.com