



Job Description

Title: Executive Sous Chef

Description:

The Seasons, MUST Training Restaurant is a purpose-built facility to support the academic programs of MUST, especially for the new Bachelor Degree of Food and Beverage Management in the Faculty of Hospitality and Tourism Management. It is a training ground for students in both majors: Culinary Art (CA), and Restaurant Management (RM). We are now recruiting the full time staff to join our team.

Job Requirements:

- Bachelor's degree in culinary or its equivalent, with recognized professional culinary qualifications;
- Minimum of 8 years' experience as of a 5-star or luxury hotel, at least 4 years' experience as an Executive Sous Chef is required;
- Excellent command of written and spoken in Cantonese, Mandarin and English;
- Memberships in professional F&B related associations are preferred.